

# Kitchen Cookery





## TO HOMEMAKERS

Within these spiraled covers  
Are tasty recipes —  
Breads, desserts and salads  
Of all varieties.

Cookies, cakes and candies,  
Preserves, sandwiches, pies,  
Main dishes, hot and bubbling,  
Each housewife's favorite prize.

We hope you like the choices  
Of each Byron Center cook,  
And find rich, pleasant dining  
From the contents of our book.

— Thelma K. Schutte

Lord, may my kitchen "round table" be the  
haven where my family is fed, the Bible is  
read, troubles are shed and love's golden  
thread entwines those at home and wide-  
spread.

— 0 —

We, the Byron Center Christian School Mothers  
Club, wish to thank those who submitted re-  
cipes for our book.

— 0 —

We also express our appreciation to Thelma K.  
Schutte for the art work and the spicy bits of  
verse.

BREADS

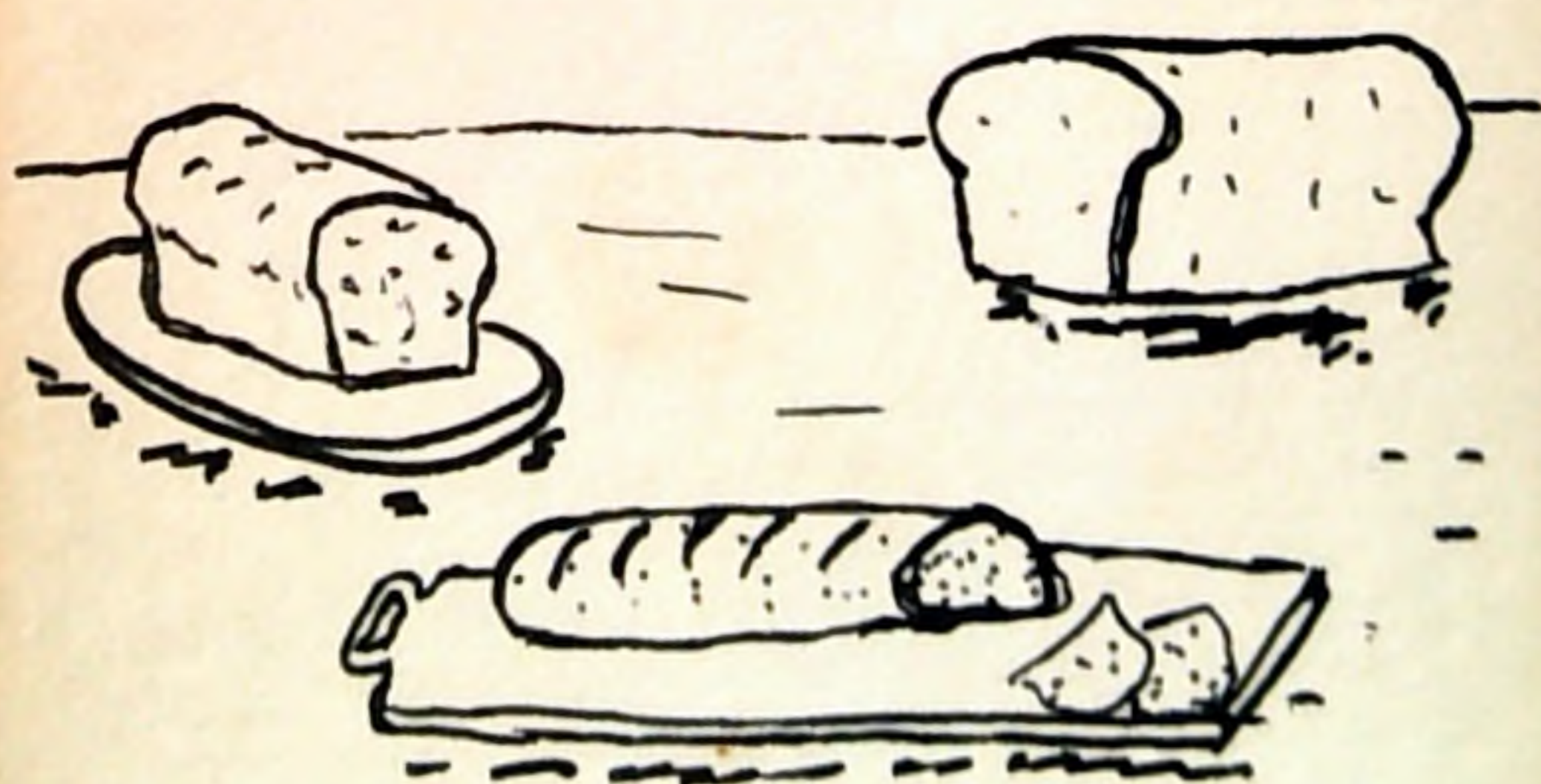
SANDWICHES

BARS &  
COOKIES

Letter



# Breads



Warm, crusty loaves . . .  
Light, fragrant biscuits .  
Old fashioned delicacies from  
new fashioned kitchens.

BREADS

SANDWICHES

BARS &  
COOKIES

Letter



## BREADS

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### ALMOND BREAD

Soak for 1 hour:

1 c. grape nuts  
3 c. milk

Combine: 2 eggs,  $1\frac{1}{2}$  c. sugar, 1 tbsp. butter, dash salt, 3 c. flour, 2 tsp. baking powder, 1 tsp. soda,  $\frac{1}{2}$  lb. (1 c.) almond paste.

Combine with other ingredients and mix well. Make sure almond paste is crumbled very fine. Pour into 2 medium loaf pans, well greased.

Bake 1 hour at 350 degrees.

— Mrs. Fred Kroll

### ALMOND BREAD

$1\frac{1}{2}$  c. raisins  
 $1\frac{1}{2}$  c. water  
1 tbsp. butter

Cook 4 minutes, no longer and let cool.

Cream: 1 c. sugar, 1 egg, 1 c. almond paste.

Add:  $\frac{1}{2}$  tsp. salt, 2 tsp. soda,  $2\frac{2}{3}$  c. flour,  $\frac{1}{2}$  c. nuts, mix all together.

Bake at 350 degrees for 1 hour.

— Mrs. Andy Sikkema

— 1 —



— Mrs. Roger Gritter

at 350 degrees.  
Bake in greased loaf pan or 2 small pans  $1\frac{1}{2}$  hours  
 $2\frac{1}{2}$  c. flour  
1 tsp. vanilla  
1 tbsp. molasses  
1 egg  
1 tbsp. shortening  
1 c. sugar  
set until cool, then add:  
Let this come to a boil, then add 2 tsp. soda. Let  
 $\frac{2}{3}$  c. chopped apples  
 $\frac{2}{3}$  c. chopped dates  
1 c. raisins  
 $1\frac{1}{2}$  c. boiling water

### APPLE BROWN BREAD

— Mrs. Marvin Hibma

with water over the top.  
10 minutes and put a glaze of powdered sugar mixed  
loaf pan and bake at 350 degrees for 1 hour. Cool for  
dry ingredients, and applesauce, alternately. Put in  
Mix shortening, sugar and eggs until creamy. Add  
 $\frac{1}{2}$  c. nuts  
1 c. applesauce  
 $\frac{1}{2}$  tsp. nutmeg  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  tsp. soda  
1 tsp. baking powder  
1 tsp. salt  
 $\frac{1}{4}$  c. flour  
2 eggs  
1 c. sugar  
 $\frac{1}{2}$  c. shortening

### APPLESAUCE BREAD

### APPLESAUCE LOAF

Mix together thoroughly:  
 $\frac{1}{2}$  c. soft shortening  
 $\frac{2}{3}$  c. brown sugar (packed in cup)  
2 eggs  
Stir in:  
1 c. thick applesauce  
Sift together and stir in:  
2 c. sifted flour  
1 tsp. soda  
 $\frac{1}{2}$  tsp. salt  
Then: Add  $\frac{1}{2}$  c. chopped nuts.  
Pour into greased bread pan, ( $5\frac{1}{4}$  -  $10\frac{1}{4}$  - 3 in.)  
Bake 50 to 55 minutes in moderate oven (350).

— Mrs. Robert Grit

### ALL BRAN BREAD

Soak 2 cups raisins in  $2\frac{1}{2}$  cups hot water at least  
2 hours or overnight.  
Cream:  
1 tbsp. shortening  
2 eggs  
 $1\frac{1}{4}$  c. sugar  
Add: alternating dry and wet ingredients to cream-  
ed mixture.  
 $2\frac{1}{2}$  c. flour  
 $2\frac{1}{2}$  tsp. soda  
1 tsp. salt  
2 c. All Bran  
 $\frac{1}{2}$  c. chopped nuts  
1 tsp. vanilla  
Bake at 350 degrees for 45-60 minutes. Yield, 2  
loaves.

— Mrs. Will Berkenpas



Mix well, fold in 1 cup nuts and  $1\frac{1}{2}$  cups blueberries. Bake in bread pan or round tins at 350 degrees, 1 hour.

2 c. flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
 $\frac{1}{2}$  tsp. nutmeg  
1 cup oatmeal  
 $\frac{1}{3}$  c. shortening  
 $\frac{1}{2}$  c. brown sugar  
2 eggs  
1 c. sour milk

### BLUEBERRY OATMEAL BREAD

—Mrs. Henry Vanden Burg

Bake in 9 x 5 x 3" pan, well greased or in 3 cans about 45 to 50 minutes at 350 degrees.

Sift together: 2 c. flour, 1 tsp. soda,  $\frac{1}{2}$  tsp. salt.  
Cream:  $\frac{1}{2}$  c. butter, 1 c. sugar, and add 2 unbeaten eggs, 1 c. mashed bananas.  
Combine  $\frac{1}{4}$  c. milk, 1 tsp. vanilla,  $\frac{1}{2}$  tsp. almond extract. Add dry ingredients alternately with milk mixture ending with dry.  
Stir in: 1 c. coconut,  $\frac{1}{2}$  c. chopped nuts

### ALOHA BANANA BREAD

### BLUEBERRY FREEZER BREAD

3 c. unsifted flour  
2 tsp. baking powder  
1 tsp. baking soda  
 $\frac{1}{2}$  tsp. salt  
 $\frac{2}{3}$  c. shortening  
 $1\frac{1}{3}$  c. sugar  
4 eggs  
 $\frac{1}{2}$  c. milk  
 $1\frac{1}{2}$  tsp. lemon juice  
1 c. well drained crushed pineapple  
2 c. fresh blueberries  
1 c. chopped nuts  
 $\frac{1}{2}$  c. flaked coconut

Sift flour with baking powder, soda, and salt. Cream shortening until light and fluffy. Gradually beat in sugar.

Stir in eggs, milk, lemon juice, and pineapple, beat in dry ingredients. Fold in blueberries, nuts and coconut. Pour into 6 greased and floured 6 x  $3\frac{1}{4}$  x  $2\frac{1}{4}$ " pans. Bake in a 350 degree oven for 40 to 45 minutes. Line tins with waxed paper.

Unmold and cool on a rack. When thoroughly cool, wrap breads in freezer paper excluding as much air as possible. Seal tightly and label with date.

— Mrs. Martin Geelhoed



Combine raisins, soda and boiling water, let cool. Cream together shortening, sugar, egg and add to first mixture. Add sifted dry ingredients. Bake at 350 degrees for 50 minutes.

—Mrs. Roger Kuipers

1 c. raisins  
1 tsp. soda  
1 c. boiling water  
1 tbsp. shortening  
3/4 c. brown sugar  
1 egg, unbeaten  
1 tsp. baking powder  
1 1/2 c. flour  
1 tsp. salt

### BROWN BREAD

Combine raisins and water and bring to a boil; add shortening and let cool, add remaining ingredients and pour into greased cans 1/2 to 3/4 full. Bake at 350 degrees for 1 hour.

—Mrs. Jan Faber

1 1/2 c. raisins  
1 1/2 c. water  
2 tbsp. shortening  
1 c. sugar  
2 eggs  
2 tsp. baking soda  
2 3/4 c. flour  
1/2 tsp. salt  
1 tsp. vanilla

### BOSTON BROWN BREAD

### BROWN BREAD

Soak 2 lbs. raisins in 4 cups boiling water. Add 4 teaspoons soda and let soak for 1 hour.

Beat:  
5 eggs  
5 tbsp. oil  
4 c. sugar  
1 tsp. vanilla

Add raisins alternately with 6 1/2 to 7 cups flour. Add nuts if desired. Bake at 350 degrees for 1 hour. Makes 5 loaves.

— Mrs. Harold Zinger

### CORN BREAD

1 c. Milk  
6 tbsp. sugar  
2 tsp. salt  
1/2 c. lard  
1/2 c. warm water  
2 pkgs. dry yeast  
2 beaten eggs  
3 1/2 c. flour (unsifted)  
1 3/4 c. yellow cornmeal

Scald milk, stir in sugar, salt and lard. Cool to lukewarm. Measure warm water into a large bowl and stir in yeast until dissolved. Add milk mixture, eggs and 1/2 the flour. Beat until well blended, then add remaining flour and cornmeal and mix with spatula. The batter will be stiff. Turn into 2 greased 9 x 5 x 3" loaf pans. Cover and let rise in a warm place, free from draft, until doubled in bulk, (about 1 1/2 hours). Bake at 375 degrees for 30 minutes.

— Mrs. Jim Elzinga



— Mrs. Ken Ball  
— Mrs. Elmer Miedema

Mix well, put in loaf pan and let stand for 20 minutes before baking in 350 degree oven for 45 minutes - 60 minutes.

2 c. flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. soda  
1 c. sugar  
1 c. sliced cranberries  
1 egg, beaten  
1/2 c. nuts

Combine with:

In a 1 cup measuring cup put juice of 1 orange, and add 2 tablespoons shortening and add enough water to make 3/4 cup.

### CRANBERRY BREAD

— Mrs. Jan Faber

Mix sugar, and oil. Add flour, salt, soda and cinnamon, sift together. Add the beaten eggs, one at a time then add the nuts and the carrots. Bake at 350 degrees for 50 minutes.

1 c. sugar  
3/4 c. Wesson Oil  
1 1/2 c. sifted flour  
1/4 tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
2 eggs  
1/2 c. chopped nuts  
1 c. grated carrots

### CARROT BREAD

### CHERRY NUT BREAD

1/2 c. milk	2 1/4 c. flour
1 c. sugar	2 tsp. baking powder
1/2 c. shortening	1/2 tsp. salt
2 eggs	
1/4 c. maraschino cherry juice	
3/4 c. nuts	
1/3 c. cut up maraschino cherries	

Cream sugar, shortening, and eggs until light. Add blended dry ingredients alternately with milk and cherry juice. Stir in nuts and cherries. Bake 1 hour at 350 degrees.

— Mrs. Andy Sikkema  
— Mrs. George Grasman

### DATE BREAD

1 c. white sugar	1 egg
3 tbsp. shortening	2 3/4 c. flour
1 c. dates, cut up	2 tsp. soda
1 c. raisins	pinch salt
1/2 c. nuts	1 tsp. vanilla
2 c. boiling water	

Plump raisins by simmering in a little water on warm for about 5 minutes, add dates and boiling water. Cream sugar, shortening and egg, add vanilla, flour, salt and soda. Add date mixture after it has cooled to creamed mixture. Bake 1 hour at 350 degrees.

— Mrs. Sanford De Haan



Boil raisins, water for 15 minutes, drain and save the liquid. Mix Crisco, sugar, eggs and beat well. Mix nuts, dates and raisins and cover with 1 cup flour (use flour from the  $5\frac{1}{2}$  c.). Drain pineapple and add juice to raisin juice. Add juices to sugar, eggs, and Crisco mixture. Add this to nuts, dates and raisins and flour. Add rest of ingredients and bake at 350 degrees for 45 to 60 minutes. Yield 3 large loaves or 7 No. 2 cans. Freezes very well.

— Mrs. Thomas Wiersma

### FRUIT BREAD

Add soda to water, add dates and butter and let cool, add beaten egg and vanilla. Mix dry ingredients and add to date mixture. Bake at 350 degrees for 1 hour. Makes 1 loaf. This recipe can be doubled or tripled easily.

— Mrs. Seth Post, Jr.

### ENGLISH DATE NUT BREAD

1 c. chopped dates  
1 c. boiling water  
1 tsp. soda  
1 tsp. butter  
1 beaten egg  
1 c. sugar  
 $\frac{1}{2}$  c. nuts  
1 c. flour  
 $\frac{1}{2}$  tsp. vanilla

### FRUIT BREAD

$\frac{1}{2}$  c. butter or oleo  
1 c. white sugar  
2 eggs  
3 mashed bananas  
 $\frac{1}{4}$  c. cut up maraschino cherries  
2 c. flour  
1 tsp. baking soda  
 $\frac{1}{2}$  c. nutmeats  
 $\frac{1}{2}$  c. choc. chips

Mix in order given and bake in 350 degree oven for 40 to 50 minutes.

— Mrs. Orville Pasma

### GRAHAM BREAD

Cream:  
1 c. brown sugar  
1 tbsp. Crisco  
1 tsp. salt  
 $\frac{1}{4}$  c. syrup (light or dark)  
 $\frac{1}{4}$  c. molasses

Place 1 tsp. soda into  $1\frac{1}{2}$  c. sour milk. Sift 1 c. flour (white), add 2 c. Graham flour and add alternately the liquid and flour mixtures. Add raisins if desired. Bake in loaf pan at 325 degrees for 50 minutes.

— Mrs. Melvin Kapteyn

### GRAHAM BREAD

5 c. graham flour  
1 c. raisins  
1 c. sugar  
1 egg  
1 tbsp. shortening  
 $\frac{1}{4}$  c. molasses  
3 c. sour milk  
1 tsp. soda for each cup of milk

Mix in order given and bake at 325 degrees for 45 minutes.

— Mrs. Andy Sikkema



Sift together:  
 $\frac{3}{4}$  cup flour, 1 tsp. soda,  $\frac{1}{2}$  tsp. salt  
 Cream together:  
 1 c. brown sugar,  $\frac{1}{2}$  c. peanut butter  
 Add 1 beaten egg, then the flour mixture alternately  
 with 1 cup buttermilk and add  $\frac{1}{2}$  tsp. maple flavoring.  
 Pour into greased loaf pan and bake at 350 degrees  
 for 50 minutes. — Mrs. Andrew Gelder

### PEANUT BUTTER BREAD

— Mrs. Jan Faber  
 Mix in order given and put in loaf pans and bake  
 at 350 degrees for 1 hour.  
 1  $\frac{1}{4}$  c. brown sugar  
 1 c. white sugar  
 1 c. white syrup or honey  
 2 tsp. baking soda mixed in  $\frac{1}{2}$  c. boiling water  
 1 tsp. melted butter  
 4 c. flour (pure medium rye)  
 4 tsp. anise extract

### HONEY CAKE

4 x 9.  
 Bake at 350 degrees for 1 hour. Yield 3 loaf pans  
 — Mrs. Dick Rus  
 2 c. flour  
 2 tsp. soda  
 $\frac{1}{2}$  tsp. cloves  
 1 c. nutmeats  
 Add:  
 4 eggs, mix together with oat mix  
 3  $\frac{1}{2}$  c. brown sugar  
 Let stand  $\frac{1}{2}$  hour.

### OATMEAL BREAD

2 c. Quick oatmeal  
 1 c. butter  
 Pour 2 cups boiling water over the oats and butter.  
 Let stand  $\frac{1}{2}$  hour.

### ORANGE BLUEBERRY BREAD

2 tbsp. oleo	2 c. flour
$\frac{1}{4}$ c. boiling water	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. orange juice	1 tsp. baking soda
3 tsp. orange rind	1 c. sugar
1 egg	1 c. fresh or frozen blueberries

Melt oleo, in the boiling water; add the orange juice  
 and rind, beat the egg and add the dry ingredients  
 and liquid alternately. Stir in the blueberries. Bake  
 in greased loaf pan for 1 hour at 350 degrees.

While bread is baking, mix  $\frac{1}{4}$  cup orange juice with  
 $\frac{1}{4}$  cup sugar. Pour this topping over the bread after  
 it is baked.

— Mrs. Orville Pasma  
 — Mrs. Jim Elzinga  
 — Mrs. Kenneth Ball

### EASY PRUNE BREAD

Cream:  
 1 c. sugar  
 1 tbsp. shortening  
 Add:  
 1 egg  
 1 Jr. size can strained baby prunes  
 $\frac{1}{2}$  c. milk  
 1 tsp. soda  
 1 tsp. salt  
 $1\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  c. raisins and nuts (optional)  
 Bake 1 hour at 350 degrees.

— Mrs. Tom Wiersma  
 — Mrs. Martin Geelhoed



Heat milk to lukewarm and add yeast and sugar. Stir until dissolved then add flour to make the consistency of pancake batter. Set aside for 1 hour in a warm place. Then add  $\frac{1}{2}$  cup melted shortening, 2 tsp. salt, 7 cups of flour (heaping). Knead, add a little flour by hand until it does not stick. Let rise, punch down and let rise again. Put in tins (4 loaves) Let rise in pans, until double the size. Bake at 350 degrees about  $\frac{1}{2}$  hour or until golden brown. Brush tops with butter and cover with cloth.

— Mrs. Roger Kuipers

### HOME MADE BREAD

— Mrs. Sanford De Haan

Grease loaf pan (recipe) makes 1 large or 2 small loaves). Cut prunes from pits. Combine orange juice and hot water. Pour over prunes and grate orange rind and let stand 10 minutes. Sift flour, salt, baking powder, cinnamon, and sugar. Add flour mixture and eggs to softened prunes, then add flour mixture and beat thoroughly. Stir in nuts and bake at 350 degrees for 1 hour.

1 c. uncooked prunes (cut off the pit)  
 $\frac{1}{2}$  c. orange juice  
 $\frac{1}{2}$  c. hot water  
 $\frac{1}{2}$  tsp. grated orange rind  
 2 c. flour  
 3 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
 $\frac{3}{4}$  c. white sugar  
 1 tsp. melted shortening  
 2 beaten eggs  
 $\frac{1}{2}$  c. chopped nuts

### PRUNE BREAD

### HOME MADE BREAD

2 c. warm water  
 2 pkg. dry yeast  
 6 tbsp. sugar  
 3 tbsp. salt  
 4 tbsp. melted lard  
 2 c. warm milk  
 $1\frac{1}{4}$  c. warm water  
 about 7 c. flour

Mix 2 c. water with 2 pkgs. yeast in large bowl. When yeast is thoroughly dissolved, add sugar, salt, melted lard, milk and remaining water and  $3\frac{1}{2}$  c. unsifted flour. Mix with mixer until smooth. Add remaining flour and mix with spatula.

Add more flour if necessary to make a stiff dough. Turn dough out on floured board and knead for 10 minutes, cover and let rise in warm place, until double in size. Punch dough down and let rise until double in size again. Turn dough out onto a floured bread board and divide into 4 equal sections. Press each section flat to squeeze out air, roll up into a loaf, tuck edges under and place in a greased 9 x 5 x 3 pan. Cover and let rise in a warm place until dough forms large loaves. Bake at 350 degrees for 35 minutes.

Remove from pans and cool on a wire rack. Wrap in plastic bags to store. These breads freeze well. Save your water from cooked potatoes to use in making bread. It will keep bread fresh longer and make it very soft.

Mrs. Jim Elzinga



— Mrs. Judd Oudbier

Punch down roll mix. Make small balls, roll in melted butter, then roll in cinnamon, and sugar. Place on top of butterscotch sauce. Let rise. Bake at 375 degrees until nice and brown (about 20 minutes) Brush top of rolls with butter. Let stand a few minutes, then turn over pan on plate.

Combine sugar, butter and water in saucepan and bring to boil. Pour sauce into bottom of two salad ring molds and add nuts.

1 c. brown sugar  
1/2 c. butter or oleo  
2 tbsp. water  
1/2 c. pecans

### BUTTERSCOTCH SAUCE

Let rise until double in bulk. (about 2 hours)

3 1/2 to 4 c. flour

1 beaten egg

1 pkg. yeast dissolved in 1/4 c. warm water

Add:

1 c. scalded milk  
2 tbsp. shortening  
2 tbsp. sugar  
1 tsp. salt

Let cool until lukewarm:

### PECAN ROLLS

### POTATO ROLLS

1 c. warm water  
2 pkg. dry yeast  
2 eggs  
1 c. warm milk  
1 1/4 c. warm water  
1/2 c. melted lard  
3/4 c. mashed potatoes  
1/2 c. sugar  
1 tbsp. salt  
About 7 1/2 c. flour, unsifted

Dissolve yeast in 1 c. warm water. Add eggs, milk, water, lard, sugar, salt, potatoes, and 3 c. flour. Mix with mixer until smooth.

Add remaining flour. If necessary, add more flour to make a sticky dough. Turn out on floured board and knead until smooth and elastic (about 8 minutes) Place in greased bowl, cover and let rise in a warm place until doubled in bulk, about 1 hour. Turn dough out on floured board and press out all air bubbles and shape into rolls. Place in well greased tins, cover and let rise until bulk is doubled in size. Bake at 350 degrees for about 20 minutes or until brown. Cool on wire rack and wrap. Makes 4 dozen luncheon size rolls. This basic dough recipe can also be used for cinnamon rolls. Before shaping rolls, simply brush with butter, sprinkle with cinnamon and let rise.



Mix warm water and yeast until dissolved. Add sugar, salt, eggs, lard, milk, potato water and  $\frac{1}{2}$  the flour. Beat until smooth. Stir in remaining flour to make soft dough. Knead on floured board about 10 minutes. Place in greased bowl, cover, store in refrigerator until needed. To use, punch down and cut off amount needed. Shape and let rise on greased baking sheet until double. Bake at 350 degrees until done. Good for hamburger buns, cinnamon rolls, coffee cake, etc. May be kept 5 days in refrigerator.

— Mrs. Jim Elzinga

### REFRIGERATOR ROLLS

Mix milk, sugar and salt. Cool to lukewarm. Mix yeast in  $\frac{1}{4}$  c. warm water and tsp. sugar, set until foamy. Mix milk mixture, yeast, flour and egg. Knead 8 to 10 minutes. Place in covered container and let rise 1 hour. Divide in two. Roll into two rectangles. Mix cinnamon and sugar, sprinkle half on each rectangle. Roll each up like a jelly roll and let rise  $\frac{1}{2}$  hour. Slice into 1 inch pieces and fry in hot oil or shortening, one inch deep, about two minutes on each side. Shake in sack of plain or powdered sugar.

— Mrs. Donald Schutte

### FRIED CINNAMON ROLLS

**TEA LOGS**

1 pkg. dry yeast	$\frac{1}{2}$ c. butter
$\frac{1}{4}$ c. warm water	1 egg
$2\frac{1}{4}$ c. unsifted flour	$\frac{1}{4}$ c. evaporated milk
2 tbsp. sugar	$\frac{1}{4}$ c. chopped raisins
1 tsp. salt	

**Filling**

$\frac{1}{4}$ c. soft butter	$\frac{1}{2}$ c. chopped pecans
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. coconut

**Topping**

2 tbsp. butter
1 c. confectioners sugar
$\frac{1}{4}$ c. evaporated milk

In small bowl, stir yeast into warm water until dissolved. Set aside.

In large bowl, combine flour, sugar, and salt. With pastry blender, cut in butter until mixture resembles coarse crumbs. Use spatula to stir in egg, milk and raisins. Stir in yeast mixture until well mixed, cover and refrigerate overnight.

Next day, combine 4 ingredients for filling. Divide dough in half on floured board, roll out each half into 12 x 9 inch rectangle. Spread with filling and roll up like jelly-roll, starting with long side. Place seam side down on greased cookie sheet. Cover the 2 logs with towel and let rise in warm place until double in bulk (about  $1\frac{1}{2}$  hours). Bake at 350 degrees for 30 minutes; remove and let cool on wire rack.

**Make Topping:** In small saucepan heat butter until golden brown. Remove from heat, add sugar and milk, beat until smooth. Spread on logs. To serve, slice and butter.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

Mix all ingredients together, adding flour last. Mix only enough to dampen flour. Spoon batter into greased muffin tins filling about  $\frac{2}{3}$  full. Bake at 400 degrees for about 20 minutes, or till done.

- 1 c. Post grape-nut cereal
- $\frac{3}{4}$  tsp. salt
- 3 tsp. baking powder
- $\frac{1}{2}$  c. sugar
- $\frac{1}{2}$  c. flour
- 2 beaten eggs
- $\frac{3}{4}$  c. orange juice
- $\frac{1}{2}$  c. melted butter
- 1 tbsp. grated orange rind

### ORANGE CEREAL MUFFINS

— Mrs. Sanford De Haan

dozen.  
bake at 400 degrees from 20 - 25 minutes. Yield 1  $\frac{2}{3}$  full. Sprinkle sugar over top of each muffin and so berries stay whole. Drop batter from spoon into greased muffin cups or line with paper cups, fill to frozen blueberries, add 2 tbsp. sugar and toss lightly lumpy and rough. To one cup fresh or well drained few strokes, the fewer, the better. Batter should look only until all flour is just moistened, it takes just a Add to dry ingredients and stir batter quickly but

- Make a well in center. Combine 1 well beaten egg,  $\frac{1}{2}$  c. milk,  $\frac{1}{3}$  c. salad oil or melted shortening.
- 2 tsp. sugar
- $\frac{3}{4}$  tsp. salt
- $\frac{1}{4}$  c. sifted flour
- $2\frac{1}{2}$  tsp. baking powder
- Stir together in mixing bowl:

### BLUEBERRY MUFFINS

### PUMPKIN MUFFINS

- $\frac{1}{2}$  c. sugar
- 1 c. flour
- 2 tsp. baking powder
- $\frac{1}{2}$  tsp. cinnamon
- $\frac{1}{2}$  tsp. nutmeg
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{4}$  c. butter
- 1 egg, beaten
- $\frac{1}{2}$  c. pumpkin
- $\frac{1}{2}$  c. milk

Mix first 6 ingredients. Cut in butter. Combine egg, milk and pumpkin. Add to dry ingredients. Sprinkle  $\frac{1}{4}$  tsp. sugar on each muffin. Bake at 350 degrees for 20 minutes.

— Mrs. Menzo Boomsma

### ALL BRAN MUFFINS

- $\frac{1}{2}$  c. shortening
- 1 c. boiling water
- $1\frac{1}{2}$  tsp. salt
- $1\frac{1}{2}$  c. sugar
- Mix together

Add:

- 2 eggs
- 1 c. all bran
- 2 c. Nabisco 100% Bran flakes
- 2 c. buttermilk
- $2\frac{1}{2}$  tsp. soda in a little of the buttermilk

Bake at 370 degrees for 20 minutes. Can leave in refrigerator for 2 weeks in Tupperware bowl. Also you can add blueberries or raisins.

— Mrs. Roger Buist



— Mrs. Roger Timmer  
— Mrs. Donald Schutte  
— Mrs. St. Grasman

Fill muffin tins  $\frac{1}{2}$  full. Bake at 400 degrees for 15-20 minutes. Put remainder in large bowl and cover tightly in refrigerator. Do Not stir batter when using it after it has been in refrigerator. It will keep 3 weeks.

5 c. flour

Add:

Add 1 qt. buttermilk (dissolve 5 tsp. soda in a little of the buttermilk before adding to the mixture).

3 tsp. salt and the bran mixture

4 eggs, beaten

Add:

3 c. white sugar

1 c. shortening

Mix together:

Pour 2 c. boiling water over this and let set.

4 c. 100% bran

2 c. all bran

Mix together:

Very large bowl needed

### THREE WEEK BRAN MUFFINS

### PINEAPPLE TURNOVERS

Make dough from:

3 c. flour  $\frac{1}{2}$  tsp. salt  
1 tbsp. sugar 1 c. shortening  
1 pkg. dry yeast, softened in  $\frac{1}{4}$  c. warm water  
2 eggs, beaten

Dough will be stiff. Use hands to mix. Cover and chill overnight. Roll dough on a sugared board and cut into squares.

Fill with:

1 large can crushed pineapple 2 tbsp. water  
 $\frac{1}{2}$  c. sugar little butter  
 $1\frac{1}{2}$  tbsp. cornstarch

Cook over low heat until thick. When cool, drop a large tbsp. of filling on each square and fold over like a turnover. Seal edges with fork and bake on ungreased cookie sheet at 350 degrees for about 10 minutes.

— Mrs. Jim Elzinga

### SPICY FRUIT PUFFS

2 c. flour  $\frac{1}{2}$  tsp. cinnamon  
3 tsp. baking powder  $\frac{1}{4}$  tsp. nutmeg  
1 tsp. salt

Combine and stir in 1 chopped apple,  $\frac{1}{2}$  c. raisins,  $\frac{2}{3}$  c. brown sugar,  $\frac{1}{4}$  c. chopped walnuts. Combine 2 beaten eggs,  $\frac{2}{3}$  c. milk,  $\frac{1}{4}$  c. Wesson Oil. Add all at once, stirring just to blend, fold in 1 c. bran flakes, fill greased muffin pans to  $\frac{2}{3}$  full. Bake at 400 degrees for 15 to 20 minutes. Yield: 12 muffins.

— Mrs. Henry Vanden Burg



2 eggs  
2 c. milk  
4 c. flour  
4 tsp. baking powder  
1 tsp. salt  
Beat together eggs and milk, sift in dry ingredients and stir in. Add rest of ingredients and drop by spoonfuls into hot vegetable shortening heated to 375 degrees. Fry until both sides are brown, remove from shortening with slotted spoon drain on brown paper. While still warm, shake 4 or 5 in a sack of powdered sugar.

### DUTCH VET BOLLEN

Heat 2 cups milk.  
Blend:  
2 eggs  
3 tbsps corn starch  
Stir into milk and continue stirring until mixture comes to a boil. Chill and fill puffs. Sprinkle with confectioner sugar or spread with chocolate frosting.

### CUSTARD FILLING

Heat to a rolling boil:  
1 c. water  
1 stick oleo (1/2 cup)  
Stir in 1 cup sifted flour all at once. Stir vigorously over low heat until mixture leaves the pan and forms into a ball (about 1 minute). Remove from heat. Beat in thoroughly, 1 at a time: 4 eggs. Beat mixture until smooth and velvety. Drop from spoon on ungreased baking sheet. Bake until dry in 400 degree oven 45-50 minutes. Allow to cool slowly. Makes 12 medium puffs.

### CREAM PUFFS

## SURPRISE DOUGHNUT BALLS

4 1/2 c. flour  
2 pkg. dry yeast  
1 tsp. grated lemon peel  
1 c. milk (warm)  
1/2 c. sugar  
2 tsp. salt  
1/4 c. oil  
2 eggs  
3/4 c. semi-sweet chocolate pieces  
Fat for deep frying  
Sugar or cinnamon-sugar

Stir yeast into warm milk until dissolved. Add lemon rind, sugar, salt, oil, eggs and half the flour and beat well. Beat in remaining flour by hand (more if necessary) and make a moderately stiff dough. Knead mixture for 10 minutes, place in covered bowl, let rise until doubled (about 1 3/4 hours). Punch down and let rest 10 minutes. Divide dough into 36 equal pieces. Flatten and place 6 chocolate pieces in center of each; seal edges securely. Let rise, sealed side down in warm place until doubled. (about 30 minutes). Deep fry doughnut balls in preheated 375 degree fat, 6 to 8 minutes, until golden brown. Drain. Coat with sugar or cinnamon-sugar. Makes 36.

— Mrs. Jim Elzinga



— Mrs. Martin Geelhoed  
when golden brown.  
Add to dry ingredients, stirring until flour is barely  
moistened. Drop batter on hot griddle and turn once,  
Combine 2 beaten eggs, 2 c. buttermilk, 2 tbsp. melt-  
ed shortening.  
Sift 2 c. flour, 1 tsp. salt, 1 tsp. soda, 2 tbsp. sugar  
together.

### BUTTERMILK PANCAKES

— Mrs. Everett Butler  
Cool whip on top makes a good meal or dessert.  
1 tsp. lemon juice  
1/4 c sugar  
1 large pkg. vanilla pudding, stirred in 1/2 c. water  
3 c. frozen blueberries  
Topping: Cook and cool.

in waffle iron.  
add 3 eggs, slightly beaten and 1/2 teaspoon soda. Put  
at least 4 hours or overnight. When ready to bake,  
electric mixer and let stand at room temperature for  
Mix with the warm milk and 3 cups flour. Beat with

1 tsp. sugar  
1 tsp. salt  
1/3 c. melted butter or oleo  
Add:  
Warm 2 cups milk. Dissolve 1 package yeast in 1/2  
cup warm water.

### YEAST WAFFLES

### APPLE COUNTRY COFFEE CAKE

Soften 2 pkgs. dry yeast in 1/4 c. warm water. Melt  
1/3 c. butter in large saucepan. Remove from heat and  
stir in 1/2 c. cheddar cheese (grated) until melted. Add  
1 c. sour cream. 1/3 c. of sugar, 1 tsp. salt, 1 egg and  
yeast. Mix well. Gradually add 3 1/2 c. to 4 c. flour to  
form a stiff dough. Divide dough in 1/2. Roll out 1/2  
of dough to a 10 x 14 rectangle. Cut into 15 rounds  
with a 2 1/2" cutter. Combine left over dough with  
second 1/2 of the dough. Roll out to 9 x 13" rectangle.  
Fit in to greased 9 x 13 pan. Set aside 1/2 c. apple pie  
filling, spread the remainder on dough in pan. Sprinkle  
with 1/3 c. sugar. Place circles in rows on top of fill-  
ing. Cover, let rise in warm place until double in  
size, about 1 1/2 hours. Bake at 350 degrees for 30 to  
35 min. Spread with topping, bake 5 minutes longer.

#### Topping

1/2 c. apple pie filling  
1/2 c. raisins  
1/2 c. brown sugar  
1/2 c. chopped walnuts  
1/4 tsp. cinnamon  
1/8 tsp. nutmeg

Combine all ingredients in mixing bowl.

—Mrs. Henry Vanden Burg



1 pkg. dry yeast  
1/4 c. warm water  
1/2 c. butter (1 stick)  
1/3 c. sugar  
1/2 tsp. salt  
1 c. milk  
1 egg, slightly beaten  
4 1/2 to 5 c. flour, sifted  
Dissolve yeast in water, add butter, sugar and salt to scalded milk, cool. Stir in egg and yeast, add 2 c. flour, beat until smooth. Gradually add enough of remaining flour to make soft dough. Knead about 2 minutes. Place in farm buttered bowl and brush with melted butter, let rise until double (about 2 hours). Divide into 2 parts, roll each to rectangle 9 x 19". Spread with filling. Roll up and let rise 1/2 hour. Bake 25 minutes at 375 degrees. Cool slightly and ice with: 1 c. powdered sugar, 2 tbsp. orange juice and 1/2 tsp. vanilla. Decorate with pecans and cherries.

### BUTTER NUT COFFEE CAKE

Basic sweet dough:  
375 degrees.  
Brush with the remainder of egg. Bake 1/2 hour at 375 degrees.  
Grease and flour 9 x 13 pan. Combine flour, sugar salt and oleo. Add most of egg and mix thoroughly. And save enough egg to brush the top with. Spread dough on bottom of pan. Save some for criss-cross strips across the top. Place apple slice in rows over dough. Mix 1/2 c. sugar and 1/2 tsp. cinnamon and sprinkle over apples. Form strips of dough over top. Brush with the remainder of egg. Bake 1/2 hour at 375 degrees.

### APPLE KUCHEN

4 c. flour  
2 c. sugar  
1 1/2 c. oleo  
1/2 tsp. salt  
2 eggs  
4 or 5 apples (sliced)

### BLUEBERRY BUCKLE

Mix:

3/4 c. sugar, 1/4 c. shortening, 1 egg  
Stir in 1/2 c. milk

Sift together and stir in 2 c. flour, 2 tsp. baking powder, 1/2 tsp. salt.

Blend in 2 c. drained blueberries and sprinkle with crumb mixture of:

1/2 c. sugar  
1/3 c. flour  
1/2 tsp. cinnamon  
1/4 c. soft butter

Bake in 9 x 13" pan at 375 degrees for 45 to 50 minutes. May be glazed with powdered sugar icing if desired with a little maraschino cherry juice added.

— Mrs. Roger Buist

— Mrs. Marvin Hibma

### BLUEBERRY BUCKLE

2/3 c. butter  
2 c. flour  
1 1/2 c. sugar

Mix together until crumbly. Take out 3/4 c. for topping. Add to the rest:

1 1/2 tsp. baking powder  
2 egg yolks  
1 c. milk  
dash salt

Beat well. Fold in 2 beaten egg whites. Spread in cake pan 9 x 13. Pour on 2 cups blueberries. Sprinkle with 3/4 c. topping. Bake at 350 degrees for 40 to 50 minutes.

— Mrs. Simon Grasman (Jane)



— Mrs. Marvin Hibma

Mix flour, baking powder and salt. Combine blueberries,  $\frac{1}{3}$  c. sugar and water, bring to boil stirring constantly, until sugar dissolves. Reduce heat, simmer 5 minutes. Cream butter until soft, adding  $\frac{1}{4}$  c. sugar gradually beating after each addition till light and fluffy. Add dry ingredients alternately with combined egg, milk and vanilla, beating well after each addition. (batter will be thin). Pour hot blueberry mix into greased  $\frac{1}{2}$  quart casserole. Spoon on cobbler batter and bake in moderate oven (375 degrees) for 30 minutes. Serve with whipped cream. A glass baking dish (oblong) works very well.

1 c. flour  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
 1 pint blueberries  
 $\frac{1}{3}$  c. sugar  
 $\frac{3}{4}$  c. water  
 $\frac{1}{4}$  c. butter  
 $\frac{1}{2}$  c. sugar  
 1 egg, slightly beaten  
 $\frac{1}{2}$  c. milk  
 $\frac{1}{2}$  tsp. vanilla

#### BLUEBERRY COBBLER

#### DELUXE COFFEE CAKE

1 c. cooking oil	1 c. milk
1 c. white sugar	3 c. flour
2 beaten eggs	3 tsp. baking powder
1 tsp. vanilla	$\frac{1}{2}$ tsp. salt

Combine and cream oil, sugar, eggs and vanilla. Add milk with dry ingredients.

Filling:

1 c. nuts  
 $1\frac{1}{2}$  c. brown sugar  
 2 tsp. cinnamon  
 $\frac{1}{2}$  c. melted butter

Combine nuts, sugar and cinnamon. In 9 x 13" pan spread  $\frac{1}{2}$  of batter, sprinkle  $\frac{1}{2}$  of filling. Repeat. Pour melted butter on top. Bake at 375 degrees 30 to 35 minutes. While warm, frost with a thin powdered sugar frosting.

— Mrs. Don Kooienga

#### LEMON BANKET COFFEE CAKE

Mix together:

1 c. almond paste  
 1 c. sugar

Prepare 1 lemon cake mix according to directions. Pour  $\frac{1}{2}$  of the cake mix into a greased 9 x 13" pan, then  $\frac{1}{2}$  of paste mixture, then last of cake mix. Sprinkle rest of paste mix over top of cake and bake at 350 degrees for 40 - 45 minutes.

— Mrs. Will Berkenpas



— Mrs. Orville Pasma

Cream butter and sugar, add eggs and beat until smooth. Add the sour cream and baking soda mixture. Add dry ingredients and vanilla. Mix. Put 1/2 of batter in a greased 9 x 9 pan, sprinkle with 1/2 of topping then add rest of batter and sprinkle on the remaining topping. Bake at 350 degrees for 1 hour.

1/2 c. nuts  
1 tsp. cinnamon  
1/4 c. sugar

Topping:

1/2 lb. butter or oleo  
1 c. sugar  
2 eggs (beaten)  
1 c. sour cream mixed with 1 tsp. baking soda  
1 1/2 c. flour  
1 1/2 tsp. baking powder  
1 1/2 tsp. vanilla

# SOUR CREAM COFFEE CAKE

## Sandwiches



Triple-decked, fancy . . .

Broiler hot and hearty . . .

Basic beginnings for luncheon variety.



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### PIGS-IN-THE-BLANKET

2 cans Pillsbury Hungry Jack Buttermilk Biscuits

Filling:

1 lb. lean sausage	2 rusks
1 egg	1/2 tsp. salt

Mix well, add a little milk, and set aside. Divide this mixture into about 20 equal portions.

Roll out each biscuit with roller (4" x 2 1/2" ), put one portion of the sausage mixture on this, roll up, pinch sides, and prick with a fork. Bake in ungreased pan at 400 degrees about 25 minutes.

— Mrs. Nick Groendyk

### PIGS-IN-THE-BLANKET

Meat Filling:

2 lbs. sausage or ground pork steak (seasoned)  
4 rusks (crushed fine)  
3 beaten eggs

Mix together adding a little seasoning salt (Lowrys).

Dough:

3 c. sifted flour	2 sticks oleo
3 tbsp. baking powder	1 c. milk
1 tsp. salt	

Sift together dry ingredients, cut in oleo, then add milk. Divide in two and roll out like pie dough only oblong. Cut in about 4-inch squares. Roll small amount of sausage in hands and wrap in dough squares. Bake at 350-375 degrees until brown. (about 20-30 minutes).

— Mrs. Marvin Veldhouse



— Mrs. Ray Geelhoed

Separate the dough into 8 triangles. Cut a narrow slit lengthwise in the meat and insert a strip of cheese. Place on the wide end of the triangle and roll up. Place on ungreased cookie sheet, cheese side up. Bake at 375 degrees for 10-15 minutes until golden brown. Serve hot.

Cheese

1 can refrigerated crescent rolls  
8 franks or Hotlinks or Smokies

### CRESCENT ROLL-UPS

— Mrs. Don Wierenga  
— Mrs. Neal Vanden Band

Spread 6 slices of bread with dressing, top with cheese, 1 tbsp. sauerkraut, corned beef, and bread slice. Butter top and bottom of sandwiches and grill until hot and the cheese melts. Serves six.

12 slices pumpernickel bread  
1/2 c. Thousand Island Dressing  
6 slices Swiss cheese  
6 tbsp. drained sauerkraut  
2 3-oz. pkgs. corned beef

### REUBEN SANDWICHES

### PINWHEEL SANDWICHES

Dough:

2 c. flour	3/4 tsp. salt
1/2 c. shortening	3 tsp. baking powder
2/3 cup milk	

Make this as you would pie crust and roll out into a large rectangular shape.

Filling:

1 can Treet (mashed)  
1 lb. pork sausage  
salt and pepper

Mix. Place mixture on rectangle and roll up as you would a jelly roll. Chill a few hours and then slice. Bake on a cookie sheet at 350 degrees for 15 minutes.

— Mrs. Sidney De Jong

### PINWHEELS

Dough:

2 1/2 c. flour	Meat Filling:
3 tsp. baking powder	1 can ground Treet
1 1/2 tsp. salt	1/2 lb. sausage
1/3 c. butter	1 egg
3/4 c. milk	1/2 c. bread crumbs

Add baking powder and salt to sifted flour. Cut in shortening until like coarse meal; add milk. Turn on to flour board and roll into a square. Spread filling over the dough and roll up. Cut 1-inch thick, place on cookie sheet, and bake at 400 degrees for 20 minutes.

— Mrs. Jim Elzinga



Place 1 slice of Swiss cheese on a slice of French bread. Spread with corned beef mixture and sprinkle Parmesan cheese on top. Broil until heated through and Swiss cheese melts. — Mrs. Don Wierenga

Loaf of French bread sliced diagonally  
1 can corned beef (mashed) mixed with  
1 can pizza sauce  
Swiss cheese  
Parmesan cheese

### PIZZA SANDWICHES

8 hot dogs ground up  
1 can Bean and Bacon Soup  
 $\frac{1}{2}$  c. water  
 $\frac{1}{4}$  c. catsup  
 $\frac{1}{8}$  tsp. chili powder  
Mix and put on buns. Broil. Makes 12 buns. — Mrs. Dick Rus

### BUN SPREAD

$\frac{1}{4}$  c. crushed pineapple  
1 c. chopped cooked ham  
1 tsp. brown sugar  
 $\frac{1}{2}$  tsp. Worcestershire sauce  
Mix well and spread on bread. — Mrs. Sidney DeJong

### HAM SANDWICH SPREAD

$\frac{1}{2}$  c. baked beans  
Chopped onion  
Chopped green pepper  
Mustard and pepper to taste  
Mix together and place on 5 slices of toast. Top with slice of Cheddar Cheese. Broil. — Mrs. Andrew Gelder

### HEARTY HOT SANDWICH

### CORNED BEEF FILLING

1 can corned beef  
 $\frac{1}{2}$  c. cheese  
Enough mayonnaise to moisten  
 $\frac{1}{4}$  c. pickle relish  
 $\frac{1}{4}$  c. chopped onion

Break up corned beef with a fork; add onion, relish, mayonnaise, and grated cheese. Spread on buns, wrap in tin foil, and heat in oven.

— Mrs. Jim Elzinga

### CORNED BEEF FILLING FOR BUNS

1 can corned beef  
 $\frac{1}{2}$  cup celery  
Chopped sweet pickles to taste or sweet pickle relish  
3 hard-boiled eggs chopped  
3 tbsp. white sugar  
3 tsp. salad dressing  
2 tbsp. mustard  
3 tbsp. chopped onion

Heat in double boiler and spoon on buns or put mixture on buns, wrap in foil, and heat in 350 degree oven about 15 minutes.

### TREET SPREAD FOR BUNS

1 can chopped Spam or Treet  
 $\frac{1}{2}$  c. salad dressing  
 $\frac{1}{2}$  c. grated cheese  
 $\frac{1}{4}$  c. chopped onion  
1 tsp. mustard  
4 hard-boiled eggs

Mix together, spread on buns, wrap in tin foil, and heat in oven. — Mrs. Jim Elzinga



— Mrs. Andrew Gelder

Mix and chill.  
 $\frac{1}{3}$  c. mayonnaise or salad dressing  
 A few olives chopped fine  
 4 stalks celery, chopped fine  
 4 hard cooked eggs, chopped fine  
 Fry crisply  $\frac{1}{2}$  lb. bacon, crumble fine

### ELITE SANDWICH FILLING

— Mrs. Jim Elzinga

and heat in oven.  
 necessary. Spread between buns, wrap in tin foil,  
 Mix together, use a little mayonnaise to moisten if  
 2 tbsp. sweet pickle relish  
 $\frac{1}{2}$  jar Cheese Whiz  
 1 tbsp. chopped onion  
 2 hard-boiled eggs, chopped  
 1 metwurst (cooked, cooled, chopped)

### METWURST SANDWICH FILLING

— Mrs. Jim Elzinga

place under broiler to brown.  
 Mix together, spread on half of buttered bun, and  
 1 tbsp. chopped green pepper  
 2 tbsp. chopped celery  
 2 tbsp. cream of mushroom soup  
 $\frac{1}{4}$  tsp. salad dressing  
 $\frac{1}{2}$  tsp. minced onion  
 3 tbsp. Cheese Whiz  
 1 can boned chicken

### CHICKEN SANDWICH SPREAD

### BAR-B-Q CUPS

$\frac{3}{4}$  lb. ground beef (salt and pepper)  
 $\frac{1}{2}$  c. barbecue sauce  
 1 tbsp. chopped onion  
 2 tbsp. brown sugar  
 1 can Pillsbury Refrigerated Tenderflake Biscuits  
 About 1 c. shredded Cheddar cheese

Brown ground beef and drain. Add barbecue sauce, onion, and brown sugar. Press biscuits into ungreased muffin cups making sure dough goes up to the edge of the cup. Spoon meat mixture into cups and sprinkle shredded cheddar cheese over each one. Bake at 400 degrees for 10-12 minutes. Makes 12.

— Mrs. Jim Elzinga

### SAUSAGE FILLED BUNS

1 lb. roasted sausages  $\frac{1}{2}$  can mushroom soup  
 2 hard boiled eggs  $\frac{1}{4}$  c. diced cheese  
 1 small onion

Boil sausage and grind or chop fine. Blend in other ingredients. Spread on  $1\frac{1}{2}$  dozen buns. Heat for 35-45 minutes in 350 degree oven.

— Mrs. Henry Koetje

### BARBECUE SAUCE

$\frac{1}{3}$  c. chopped onion  
 3 tbsp. butter  
 Cook 10 minutes. Add:  
 1 c. catsup  
 2 tbsp. (or  $\frac{1}{3}$  cup) vinegar  
 3 tbsp. (or  $\frac{1}{2}$  cup) brown sugar  
 $\frac{1}{2}$  c. water  
 2 tsp. mustard  
 2 tsp. Worcestershire Sauce  
 $\frac{1}{2}$  tsp. salt

Simmer for 10 minutes.

— Mrs. Terry Nichols



— Mrs. John Morren

fully.  
Bake at 375 degrees for 15-20 minutes: Watch care -  
cooled tuna mixture.  
Place buttered side down in muffin tins. Fill with  
butter one side and top edges.  
Trim crusts from slices of sandwich bread and  
1 c. cooked frozen peas (if desired)  
1 tsp. lemon juice  
1 can tuna or one c. chicken  
Add:  
Mix and cook until thick, comes to a good boil.  
1 1/2 c. milk  
1 can cream of chicken soup  
6 level tbsp. flour  
1/2 tsp. salt  
Add:  
Cook in 1 1/2 quart pan until golden brown.  
4 tbsp. butter  
1/4 c. green pepper, cut fine (if desired)  
2 scant tbsp. chopped onion

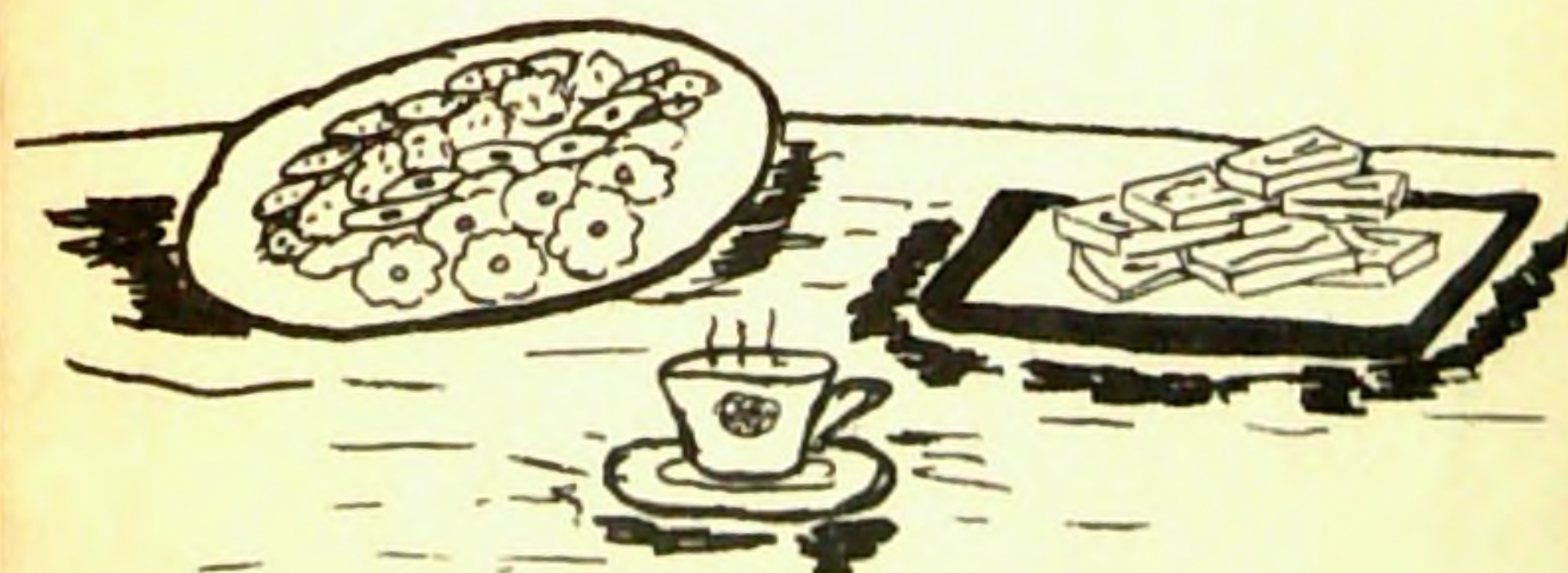
### TUNA FISH CUPS

— Mrs. Sanford De Haan

Simmer for one hour.  
4 tbsp. brown sugar  
2 tbsp. vinegar  
1 1/2 c. celery (or less)  
1 c. onion (or less)  
2 lbs. ground beef  
1 tbsp. mustard  
1 1/2 c. catsup  
1 c. water  
1 tsp. Worcestershire Sauce  
1/2 c. oatmeal

### BARBECUE

## Cookies & Bars



Spicy and soft . . .  
Sugary and crisp . . .  
Tasty treats for round-the-clock  
snacking.



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#### APPLE BARS

2/3 c. oleo	1 tsp. cinnamon
1 c. sugar	1/2 tsp. nutmeg
2 eggs	1/4 tsp. cloves
1 c. flour	1 c. oatmeal
1 tsp. baking powder	1 1/2 c. apples (peeled and diced)
1/2 tsp. baking soda	1/2 c. chopped pecans

Cream sugar and oleo. Add eggs, one at a time, beating after each addition. Sift all dry ingredients, except oatmeal. Add to first mixture with apples, nuts, and oatmeal. Spread in greased 9-13 pan. Bake at 350 degrees for 20-25 minutes. When cool frost with powdered sugar frosting and cut in squares.

— Mrs. Ray Geelhoed

#### APPLE BARS

1 1/2 c. flour	1 c. brown sugar
1/2 c. sugar	2 tbsp. flour
1/2 c. butter	3 eggs
4 c. sliced apples	1/2 c. coconut
1/2 c. sugar	1/2 c. nut meats
1/2 tsp. cinnamon	

Cream flour, 1/2 cup sugar and butter. Spread in a greased 8-10 pan. Put apples over dough. Sprinkle 1/2 cup sugar and cinnamon over apples. Bake for 30 minutes at 375 degrees. Remove from oven. Beat brown sugar, flour, eggs and coconut. Spread on top and bake for 20 minutes at 375 degrees.

— Mrs. Roger Buist

— Mrs. Alvin Bruursema

— Mrs. Clarence Steenwyk

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— Mrs. Roger Gritter

2 1/2 c. flour  
1 tsp. salt  
1 c. shortening  
1/4 tsp. butter flavoring  
1 egg yolk and enough milk added to yolk to make 2/3 cup  
1 c. crushed corn flakes  
4 large apples (sliced)  
1 c. sugar  
1 tsp. cinnamon  
1 egg white  
Sift together flour and salt. Cut in shortening. Combine flavoring, yolk and milk. Roll out half and ture. Do not work dough too much. Roll out half and put in bottom and sides of 10-15 jelly roll pan. Sprinkle crust with corn flakes. Add sliced apples. Sprinkle with sugar and cinnamon. Roll out top pastry, moisten edges and press together. Beat egg white and brush on crust. Bake at 375 degrees for 1 hour.  
While still warm, glaze with:  
1 c. powdered sugar  
1 tbsp. water  
1 tsp. vanilla

### DANISH APPLE SQUARES

### APPLESAUCE TARTS

1/2 c. butter, soft  
8 oz. cream cheese  
2 c. flour

Combine above and chill. Roll thin and cut in 3 inch squares.

#### Filling

1 c. applesauce  
1/2 c. powdered sugar  
1/2 c. chopped dates  
1/4 c. chopped nuts

Put one tbsp. filling on each square. Bring up corners, pinch lightly. Bake 20 minutes at 375 degrees until browned.

— Mrs. Roger Gritter

### BROWNIES

Beat together until light:

1/2 c. butter or oleo  
1 c. sugar  
4 eggs

Add:

1 can chocolate syrup (1 lb. size)  
1 c. plus 1 heaping tbsp. flour  
Nuts if desired

Put in jelly roll pan and bake 20-22 minutes in 350 degree oven.

#### Frosting

Put in sauce pan:

1 1/2 c. sugar  
6 tbsp. milk  
6 tbsp. butter or oleo

Boil 30 seconds and add 1/2 c. chocolate chips. This makes a large pan of brownies.

— Mrs. Adrian Smits



— Mrs. Martin Geelhoed  
— Mrs. Allen Elzinga

Mix until smooth. Bake on greased sheet 17x11 for 30 minutes in a 350 degree oven.

2 1/2 c. white sugar  
3/4 c. cocoa  
3/4 c. oleo  
3/4 c. corn syrup  
1 tsp. salt  
1 lb. vanilla  
4 eggs  
4 tbsp. water  
1 1/4 c. nuts  
3 c. flour

Place in bowl and beat 5 minutes:

### BROWNIES

— Mrs. Andrew Sikkema

Makes 3 dozen.  
9x13 pan. Bake in 350 degree oven for 30-35 minutes.  
in chocolate chips and peanuts. Spread in greased  
vanilla. Add dry ingredients. Mix until smooth. Stir  
Cream sugar, peanut butter, shortening, eggs, and

1 1/2 c. sugar  
1/2 c. peanut butter  
1/2 c. shortening  
3 eggs  
1 tsp. vanilla  
1 c. flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1 c. chocolate chips  
1 c. peanuts

### PEANUT BUTTER BROWNIES

### BROWNIES

1 c. and 2 tbsp. butter  
6 squares chocolate  
5 eggs  
2 1/4 c. sugar  
2 tsp. vanilla  
1 3/4 c. sifted flour  
1 tsp. salt  
1 c. crushed nuts

Melt butter and chocolate. Beat eggs, sugar, vanilla, flour, salt. Add chocolate mixture and nuts. Put on large cookie sheet. Bake at 350 degrees 20-25 minutes.

May be frosted with:

#### Fudge Frosting

2 c. sifted confectioners sugar  
2 tbsp. cocoa  
4 tbsp. cream  
2 tbsp. butter

Cook till mixture boils around side of pan. Remove from heat. Beat till of spreading consistency.

— Mrs. Harold Zinger

### COFFEE BROWNIES

Cream 1/2 cup shortening and 1 cup brown sugar. Add 1 beaten egg, 1/2 cup coffee and mix well. Sift together and add

1 1/2 c. flour  
1/2 tsp. baking powder  
1/2 tsp. soda  
1/2 tsp. cinnamon  
Add:  
1/2 c. raisins  
1/2 c. nutmeats

Bake at 350 degrees for 15 to 20 minutes. Use 9x13 cake pan. Put thin powdered sugar frosting over while hot.



— Mrs. Robert Van Laar  
— Mrs. John Post  
— Mrs. Jim Elzinga  
squares. Makes 4 dozen 1 1/2 inch squares.  
and spread over mixture. Chill until firm. Cut in  
Krispies. Press into 13-9 pan greased. Melt chips  
remove from heat. Stir in peanut butter and Rice  
Boil sugar and corn syrup, stirring to dissolve sugar,  
1 c. sugar  
1 c. light corn syrup  
1 c. peanut butter  
1 c. chocolate chips  
1 cup butterscotch chips  
6 c. Rice Krispies

## CHOCOLATE SCOTCHEROOS

— Mrs. Nick Groendyk  
oven for 35 minutes.  
prick several places with fork. Bake in 400 degree  
night. Brush with egg white, sprinkle with sugar, and  
seal with a little cold water along edge. Freeze over-  
the dough, and roll up. Pinch edges together and  
dough, put a ridge of almond paste 9 to 10" long on  
Mix well. Divide into 4 parts. Roll out 1 portion of  
1 c. white sugar  
1 egg  
1/2 lb. almond paste  
Paste:  
add the ice water. Divide into 4 portions.  
Chop oleo into flour mixture like for pie crust and  
About 1/2 c. ice water  
2 sticks oleo  
2 c. sifted flour  
1/2 tsp. salt in  
Dough:

## BANKET

## CHERRY WALNUT BARS

1 c. soft butter or oleo  
1/2 c. sugar  
2 1/2 c. sifted flour  
1 c. brown sugar  
2 eggs  
1/2 tsp. salt  
1/2 tsp. baking powder  
1/2 tsp. vanilla  
1 2-oz. jar maraschino cherries chopped and drained  
1/2 c. chopped walnuts  
1/2 c. flaked coconut

Mix butter, sugar, and flour until crumbly. Press  
into 13" x 9" pan. Bake 20 minutes at 350 degrees.  
Blend brown sugar, eggs, salt, baking powder, and  
vanilla. Stir in cherries, walnuts, and coconut. Spread  
over crust. Bake for 25 minutes at 350 degrees. Cool.

Combine:

1 tbsp. soft oleo  
1 c. powdered sugar  
Enough cherry juice to spread.

Spread over bars. When icing has set, cut into  
bars

— Mrs. Fred Kroll



— Mrs. Jim Elzinga  
— Mrs. Sidney De Jong

Brown  $\frac{1}{4}$  cup butter over medium heat until deep brown. Remove from heat. Blend in 2 cups powdered sugar and  $\frac{1}{2}$  teaspoon vanilla. Add 2 teaspoons milk and beat smooth.

#### Brown Butter Frosting

1 c. rinsed, drained maraschino cherries, cut in half  
Sift together flour, baking powder, and salt. Set aside. Cream together brown sugar, white sugar, and oleo. Blend in eggs and vanilla. Beat until fluffy. Add dry ingredients alternately with milk. Blend well. Stir in nuts, chocolate chips, and cherries. Bake in greased 9-13 pan at 325 degrees for 35 minutes. Frost with confectioners sugar icing or

2 c. sifted flour  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  c. brown sugar  
 $\frac{1}{2}$  c. white sugar  
 $\frac{1}{2}$  c. butter or oleo  
2 unbeaten eggs  
1 tsp. vanilla  
 $\frac{3}{4}$  c. milk  
1 c. nuts  
1 c. chocolate chips

#### TREASURE CHEST BARS

#### DUTCH ALMOND BARS

$\frac{1}{2}$  c. butter  
 $\frac{1}{2}$  c. sugar  
1 egg plus 1 egg yolk  
1 c. flour

Cream butter and sugar until fluffy. Add egg and flour. Spread in greased 13-9 pan. Bake 10 minutes at 400 degrees.

#### Topping

1 c. sugar  
1 c. almond paste  
2 egg yolks  
Juice of  $\frac{1}{2}$  lemon  
3 egg whites beaten stiff  
 $\frac{1}{2}$  tsp. vanilla  
 $\frac{1}{2}$  c. coconut

Mix sugar, almond paste, egg yolks and juice until well blended. Fold in beaten egg whites and vanilla. Spread over crust and sprinkle coconut on top. Bake at 325 degrees for 30 minutes.

— Mrs. Jim Elzinga  
— Mrs. Ray Vanden Berg

#### EASY BAR COOKIES

Layer in this order in 9-13 pan.  
1 stick melted margarine  
 $1\frac{1}{2}$  c. graham cracker crumbs  
1 6-oz. pkg. chocolate chips  
1 6-oz. pkg. butterscotch chips  
1 c. angel flake coconut  
1 c. chopped nuts  
1 can Borden's Eagle Brand Milk poured over all  
Bake 25-35 minutes at 350 degrees.

— Mrs. Kenneth Ball  
— Mrs. Harold Zinger  
— Mrs. Jim Elzinga  
— Mrs. Andrew Sikkema  
— Mrs. Robert Vander Kam



— Mrs. Roger Timmer

Heat milk and oleo. Add chocolate chips and stir until dissolved. Add vanilla and powdered sugar. Put on top of bars and refrigerate.

### Frosting for Bars

Melt and cool oleo, chocolate chips, and peanut butter. Add marshmallows, Rice Krispies and peanuts. Spread in greased 9-13 pan.

1/2 c. oleo  
1 c. chocolate chips  
1 c. peanut butter  
10 oz. miniature marshmallows  
2 c. Rice Krispies  
1 c. salted peanuts  
2 1/4 c. powdered sugar  
1 tsp. vanilla  
1 c. chocolate chips  
1/4 c. oleo  
1/3 c. milk

### O'HENRY BARS

— Mrs. David Schreier

Spread evenly in a greased cookie sheet. Pat down. Sprinkle 1 or 2 packages chocolate chips and 1 cup chopped nuts over all. Beat 2 egg whites. Add 1 cup brown sugar. Spread this mixture over chips and nuts. Bake at 350 degrees for 25 minutes.

2 egg yolks  
1 c. shortening  
1/2 c. white sugar  
1/2 c. brown sugar  
1/4 c. cold water  
1/4 tsp. baking soda  
1/4 tsp. salt  
2 c. flour  
1 tsp. vanilla

Add:

### THREE LAYER COOKIES

### MARSHMALLOW FUDGE BARS

Cream: 1 c. sugar  
2/3 c. margarine 2 tbsp. cocoa  
Blend in 2 eggs, one at a time. Beat well.

Sift together:  
1 c. flour 1/4 tsp. salt  
1/2 tsp. baking powder

Add to creamed mixture. Add 1 tsp. vanilla. Add nuts if desired. Pour into greased 9x13 pan. Bake in 350 degree oven for 25 minutes. Remove from oven and cover immediately with little marshmallows or 21 large marshmallows cut in half. Return to oven for 3 minutes. While warm, spread with frosting.

### Frosting

Boil 2 minutes: 1/4 c. cold water  
1/2 c. brown sugar 3 tbsp. cocoa

Add:  
3 tbsp. butter 1 tsp. vanilla

Enough powdered sugar until of spreading consistency. Cool bars before cutting.

— Mrs. Andrew Gelder



—Mrs. Sidney De Jong

Caramel mixture may be made with  $\frac{3}{4}$  c. caramel ice cream topping combined with 3 tbsp. flour.

Melt caramels in cream in double boiler. Cool slightly. Meanwhile combine flour, oats, brown sugar, soda, salt and butter. Press  $\frac{1}{2}$  of crumbs into bottom of 11-7 inch pan. Bake at 350 degrees for 10 minutes. Remove from oven, sprinkle chocolate chips and pecans in pan. Spread caramel mixture in pan carefully. Sprinkle remaining crumb mixture in pan. Bake 15-20 minutes longer or until golden brown. Chill 1-2 hours. Cut into bars.

32 light caramels  
5 tbsp. light cream or evaporated milk  
1 c. flour  
1 c. quick cooking rolled oats  
 $\frac{3}{4}$  c. firmly packed brown sugar  
 $\frac{1}{2}$  tsp. soda  
 $\frac{1}{4}$  tsp. salt  
 $\frac{3}{4}$  c. butter melted  
1 c. chocolate chips  
 $\frac{1}{2}$  c. chopped pecans

#### OATMEAL CARMELITAS

#### PEANUT BUTTER BARS

$\frac{1}{2}$ c. butter	1 c. flour
$\frac{1}{2}$ c. white sugar	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ c. brown sugar (packed)	$\frac{1}{2}$ tsp. soda
1 egg	1 c. oatmeal
$\frac{1}{3}$ c. peanut butter	1 c. chocolate chips

Cream butter, white sugar, and brown sugar. Add egg and peanut butter. Sift flour, salt, and soda and add to batter. Add oatmeal. Put in 13x9 tin (greased) and bake in 350 degree oven for 15-20 minutes. After removing from oven sprinkle on chocolate chips. Let stand about 5 minutes and then spread on

#### Topping

Beat together:	$\frac{1}{4}$ c. peanut butter
$\frac{1}{2}$ c. powdered sugar	2 to 4 tbsp pet milk

— Mrs. Marvin Veldhouse

#### PEANUT BARS

$1\frac{1}{2}$ c. flour	$\frac{1}{2}$ c. peanut butter
$\frac{1}{2}$ tsp. soda	2 eggs (beaten)
$\frac{1}{2}$ tsp. salt	2 tbsp. milk
$\frac{1}{2}$ c. lard	1 pkg. chocolate chips
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. nuts
$\frac{1}{2}$ c. white sugar	

Sift flour, soda, and salt. Cream lard and sugars. Add peanut butter and mix. Combine eggs and milk. Add egg mix and flour mix alternately to creamed mixture. Pour in 9x13 greased pan. Mix nuts and chips and pour on top of batter. Bake in 375 degree oven for 25-30 minutes.

— Mrs. Marvin Hibma



Mix like pie crust and chill overnight. Sprinkle cloth generously with sugar. Roll out dough, small amount at a time, to about  $\frac{1}{8}$  inch thick. Cut into rounds the size of a half dollar. Place 2 rounds together and roll out on sugar until long and thin. Place on greased sheets at 375 degrees about 5 to 10 minutes. Watch closely. Delicate and puffy cookies.

— Mrs. Andrew Gelder

2 c. flour  
 $\frac{1}{4}$  lb. margarine and  $\frac{1}{4}$  lb. butter  
 (or all butter may be used)  
 $\frac{1}{4}$  c. cold water

### CHICAGO GIRLS

— Mrs. Fred Kerstra

Beat:  
 2 eggs until foamy  
 Add:  
 $\frac{3}{4}$  c. dark syrup  
 $\frac{1}{4}$  c. brown sugar (packed) 1 tsp. vanilla  
 2 tbsp. flour  
 Pour over partly baked crust. Then sprinkle over  $\frac{3}{4}$  cup pecans. Bake for 25-30 minutes in 350 degree oven.

Add to creamed mixture and mix until course meal.  
 Stir in  $\frac{1}{4}$  c. pecans chopped fine. Pack firmly in greased 12 x 8 x 2 pan. Bake 10 minutes in 350 degree oven.  
 Beat:  
 2 eggs until foamy  
 Add:  
 $\frac{3}{4}$  c. dark syrup  
 $\frac{1}{4}$  c. brown sugar (packed) 1 tsp. vanilla  
 2 tbsp. flour  
 Pour over partly baked crust. Then sprinkle over  $\frac{3}{4}$  cup pecans. Bake for 25-30 minutes in 350 degree oven.

Sift together:  
 $\frac{1}{4}$  c. flour  
 $\frac{1}{3}$  c. brown sugar  
 $\frac{1}{4}$  tsp. baking powder

### SOUTHERN PECAN BARS

### CHERRY ALMOND COOKIES

1 c. white sugar  
 1 c. brown sugar  
 1 c. shortening  
 2 eggs  
 $2\frac{1}{2}$  c. flour  
 1 tsp. salt  
 1 tsp. baking soda  
 1 c. chopped maraschino cherries (drained)  
 1 c. coconut  
 $\frac{1}{2}$  tsp. almond extract

Cream sugar, shortening, and eggs. Mix soda and salt with flour. Add to creamed mixture. Add cherries, coconut, and almond extract. Drop by tsp. onto greased baking sheet and bake at 350 degrees for about 15 minutes.

— Mrs. Orville Pasma

### ALMOND COOKIES

Mix:  
 1 c. butter  
 1 c. sugar  
 1 beaten egg  
 $\frac{1}{2}$  c. almond paste  
 2 c. sifted flour  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. almond flavoring

Make into balls the size of a walnut. Place on a greased cookie sheet and flatten with a floured fork. Bake 15-20 minutes in a 350 degree oven.

— Mrs. William Dreise



— Mrs. Andrew Sikkema

Makes 18 cups.  
Mix with fork. Bake 20-25 minutes at 350 degrees.  
1/2 c. almond paste  
2 tbsp. milk  
1 egg  
3/4 c. sugar

#### Paste Mix

Mix with fork and press dough in cupcake tins, half up the sides. Add 1 tsp. paste mix on top.  
1/2 c. flour  
1 1/2 sticks oleo  
3/4 c. sugar  
3/4 tbsp. baking powder  
1 egg

#### ALMOND CUPS

— Mrs. Anthony Vander Syde

oven.  
Beat sugar and egg whites until thick. Add almond paste. Drop with a wet tsp. on a cookie sheet, lined with brown paper. Bake 20-25 minutes in 300 degree oven.  
1 c. almond paste  
2 c. sugar  
3 egg whites

#### ALMOND MACAROONS

#### LEMON SPICE DIAMONDS

3/4 c. shortening  
1 1/3 c. brown sugar  
1/2 tsp. vanilla — Cream until fluffy.  
2 eggs  
1/2 tsp. lemon peel (shredded)  
2 tbsp. lemon juice — Add this to first mixture and beat well.  
1 c. sifted flour  
1 tsp. baking powder  
1/4 tsp. cinnamon  
1/4 tsp. nutmeg — sift together and add to creamed mixture.  
1 c. rolled oats  
1/2 c. walnuts — stir in oats and nuts.

Spread in 9x13x2 greased tin. Bake 20-25 minutes at 350 degrees.

#### Glaze for Top

1 1/2 c. sifted confectioner's sugar  
1 tbsp. lemon juice  
Enough milk to make glaze

— Mrs. Marvin Veldhouse



—Mrs. Jay DeJongh

Mix and press on greased cookie sheet (one with sides). Bake 12 to 15 minutes at 350 degrees. When slightly cooled cut diagonally on sheet to form diamonds and drizzle with powdered sugar glaze.

Nuts and raisins may be added

3 1/4 c. flour

1/2 tsp. salt

2 tsp. cinnamon

1 tsp. soda

Add:

1/2 c. Brer Rabbit Molasses (orange label)

2 beaten eggs

Add:

1 c. white sugar

1 c. shortening

Cream:

## CINNAMON DIAMONDS — COOKIES

## BROWNIE DROP COOKIES

2 pkgs. (4 oz. each) Bakers German Sweet Chocolate  
1 tbsp. butter  
2 eggs  
3/4 c. sugar  
1/4 c. unsifted flour  
1/4 tsp. baking powder  
1/4 tsp. cinnamon  
1/8 tsp. salt  
3/4 c. chopped pecans  
1/2 tsp. vanilla

Melt chocolate and butter in top of double boiler over hot water, stirring occasionally. Remove from heat. Beat eggs until foamy, add sugar, 2 tbsp. at a time and beat constantly until mixture is VERY THICK. (5 minutes high speed by electric beater or longer by hand). This is the most important step. Blend in chocolate mixture. Add flour, baking powder, cinnamon, and salt. Then stir in pecans and vanilla. Drop by tsp. onto greased baking sheet. Bake in 350 degree oven for 10-12 minutes or until set when lightly touched. Cool. Store in tightly covered container. Makes 3 dozen.

—Mrs. David Skutt



Beat smooth. Makes 4 1/2 dozen.  
 1 1/2 tsp. vanilla  
 3 tbsp. milk  
 cups confectioners sugar.  
 Slowly cream in 1 cup confectioners sugar. Add 2  
 dash of salt  
 2 tsp. instant coffee  
 2 tablespoons cocoa  
 1/4 c. soft butter or margarine  
 Cream:

### Mocha Frosting

Remove from pan, cool. Frost with  
 erate oven (350 degrees) 10 minutes or until done.  
 inches apart, on greased cookie sheet. Bake in mod-  
 sour cream. Mix well, stir in nuts. Drop from tsp, 2  
 ents; add to chocolate mixture alternately with the  
 vanilla. Stir in chocolate. Sift together dry ingred-  
 Cream butter and sugar till fluffy; beat in egg and  
 1/2 c. chopped walnuts  
 3/4 c. dairy sour cream  
 1/4 tsp. salt  
 1/2 tsp. soda  
 2 c. sifted flour  
 cooled  
 2 1-oz. squares unsweetened chocolate, melted and  
 1 tsp. vanilla  
 1 egg  
 1 c. brown sugar  
 1/2 c. butter or margarine

### DEVILS-FOOD DROP COOKIES

### CORNFLAKE MERINGUES

4 egg whites  
 1 1/2 c. sugar  
 5 c. corn flakes  
 2 6-oz. pkg. chocolate chips  
 1 c. nutmeats  
 1 tsp. vanilla  
 1/2 tsp. salt

Beat egg whites until frothy. Gradually beat in  
 sugar. Continue beating until very stiff. Stir in corn  
 flakes, chocolate chips, nuts, vanilla and salt. Drop  
 by tbsp. onto greased cookie sheet. Bake at 275 de-  
 grees for 1/2 hour. Makes 6 dozen.

— Mrs. Roger Gritter

### CORNFLAKES COOKIES

Mix together:  
 1 c. white sugar  
 1 c. brown sugar  
 1 c. oleo or shortening  
 2 eggs (beaten)  
 2 c. flour  
 2 tsp. baking powder  
 1 tsp. vanilla  
 1/2 tsp. salt  
 2 c. cornflakes  
 1 c. coconut

Drop on greased cookie sheet and bake 10-12  
 minutes in 375 degree oven.

— Mrs. Marvin Post



— Mrs. Robert Alles

minutes.  
and press with glass. Bake at 300 degrees for 35  
Blend all together. Roll and slice or drop by teaspoon  
1/2 tsp. salt  
1/4 tsp. baking powder  
1 1/4 tsp. baking soda  
3 c. flour  
Sift:  
1/2 tsp. almond flavoring  
3/4 tsp. vanilla  
Add:  
1/2 c. crisco  
1/2 c. oleo  
1/2 c. butter  
2/3 c. white sugar  
2/3 c. brown sugar  
Cream:

### BUTTER COOKIES

— Mrs. Donald Wierenga

oven for 25-30 minutes.  
well greased cookie sheet. Bake in a 350 degree  
rest of ingredients and drop from a teaspoon on a  
Beat egg whites stiff. Add sugar gradually. Add  
1/2 tsp. vanilla  
1/2 c. chocolate chips (may be omitted)  
1/2 c. coconut  
1 3/4 c. cornflakes (slightly crushed)  
1 c. powdered sugar  
2 egg whites

### FLUFFS

### BUTTER COCONUT COOKIES

1 c. sugar  
1 c. butter or oleo  
1 c. coconut  
1 1/2 tsp. soda  
2 c. sifted flour

Cream sugar and butter. Add coconut, soda, and  
flour. Form into balls and place on cookie sheet and  
press with fork. Bake at 325 degrees for 10-12 minutes.

— Mrs. Sanford DeHaan

### CARROT COOKIES

1 c. oleo  
3/4 c. sugar  
1 c. mashed cooked carrots  
1 egg  
1/2 tsp. lemon extract  
1 tsp. vanilla  
2 tsp. baking powder  
1/4 tsp. salt  
2 c. flour

Mix first four ingredients, add remaining ingredients.  
Mix well and drop by teaspoon on greased baking  
sheet. Bake at 350 degrees for 10-15 minutes.

#### Icing

1 c. powdered sugar  
1 tsp. grated orange rind  
Juice of orange to spreading consisting

Spread icing while cookies are still warm. Do not  
omit icing as this "makes" the cookie.

— Mrs. Donald L. Schutte



immediately 3 dozen cookies.  
in 375 degree oven for 7-10 minutes. Yields approx-  
oats. Drop by tsp. on greased cookie sheet. Bake  
salt. Add to batter. Add cereal, coconut, and rolled  
vanilla. Sift together flour, soda, baking powder, and  
Cream together butter and sugars. Add egg and  
1 c. Quick Cooking Rolled Oats  
1/2 c. coconut  
1 c. Rice Krispies  
1/4 tsp. salt  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1 cup flour  
1/2 tsp. vanilla  
1 unbeat egg  
1/2 c. brown sugar (packed)  
1/2 c. white sugar  
1/2 c. butter

### CEREAL COOKIES

— Mrs. Russel Hibma  
— Mrs. Jim Elzinga  
— Mrs. Robert Vander Kamm  
Mix well. Drop on greased cookie sheet. Bake at  
300 degrees for 20-30 minutes or until lightly browned.  
1 1/2 c. flour (scant)  
Add:  
1 c. white sugar  
1 tsp. soda in 1 tsp. vinegar  
Cream:  
2 sticks oleo, room temperature

### IMPERIAL COOKIES

### BASIC COOKIES

Cream:  
1 c. brown sugar  
1 c. white sugar  
1/2 c. crisco  
1/2 c. oleo  
Blend in:  
2 eggs  
2 1/2 c. flour  
1 tsp. salt  
1 tsp. soda  
Divide dough into 3 parts:  
1st — Add:  
1/2 c. confectioners sugar  
1/2 c. melted chocolate chips  
2nd — Add:  
1/2 c. chocolate chips  
1/2 c. nuts  
3rd — Add:  
1/2 c. chopped dates  
1/2 c. chopped nuts  
Bake each kind at 350 degrees for 15-18 minutes.  
These cookies get hard if baked too long. Brown  
only slightly.

— Mrs. Tom Wiersma



— Mrs. Orville Pasma  
 Cream the oleo and the sugars. Add eggs and the vanilla. Sift flour with soda and salt. Add to the creamed mixture. Add the oatmeal and walnuts. Roll into small balls. Press down slightly on greased cookie sheet. Bake for about 10 minutes in 350 degrees oven. Frost cookies immediately with a powdered sugar icing after removing them from oven.

### FROSTED OATMEAL COOKIES

— Mrs. Jacob Grasman  
 — Mrs. Robert Vander Kam

cookies.  
 10 or 15 minutes at 350 degrees. Makes about 80  
 Drop by teaspoon on greased cookie sheet. Bake  
 chocolate chips. Then chill dough.  
 one add 1 cup coconut. To the other add 1 cup  
 For variation, divide dough into two parts. To the

1 c. Mazola or Wesson oil  
 Then add:  
 1 tsp. vanilla  
 1 beaten egg  
 2 sticks of oleo  
 1 c. white sugar  
 1 c. brown sugar  
 Cream together:  
 1 tsp. salt  
 1 c. Quick Oatmeal  
 1 c. crushed Cornflakes  
 1 tsp. soda  
 1/2 tsp. cream of tartar  
 3 1/2 c. flour  
 3/4 c. nuts

### VARIETY COOKIES

### CHRISTMAS COOKIES

Cream:  
 1 c. butter or oleo  
 Add:  
 1 c. sifted powdered sugar  
 Blend in:  
 1 egg  
 1 tsp. vanilla  
 Add:  
 2 1/4 c. flour  
 1/2 c. nuts (chopped)  
 1/2 c. red maraschino cherries (chopped)  
 1/2 c. green maraschino cherries (chopped)  
 Chill for 1 hour. Divide in two rolls and wrap in waxpaper. Chill at least 3 hours. Cut in 1/8 inch slices and bake on ungreased cookie sheet at 350 degrees until brown.

— Mrs. George Grasman

### ROLLED CHRISTMAS COOKIES

Cream:  
 1 c. butter  
 Add:  
 2 beaten eggs  
 Sift:  
 2 1/2 c. flour  
 2 tsp. baking powder  
 Add to mixture and mix thoroughly.  
 Add:  
 1/2 c. nuts

Chill. Roll on floured board and cut. May be decorated before or after baking. Place on greased cookie sheet and bake at 375 degrees for 10 minutes

— Mrs. Roger Kuipers



Cream shortening and sugar. Add egg, molasses, and soda mixed with water. Add sifted flour and spices. Roll into balls, press slightly and sprinkle with sugar. Bake in 350 degree oven for 10 minutes.

— Mrs. Donald Schutte

- 3/4 c. shortening
- 1 c. sugar
- 1 egg
- 4 tbsp. molasses
- 2 tsp. soda
- 1 tbsp. water
- 2 c. flour
- 2 tsp. cinnamon
- 1 tsp. ginger
- 1 tsp. cloves
- 1 tsp. salt

### MOLASSES GINGERSNAPS

Cream the oleo and sugar. Sift the flour with the spices and salt. Add to the creamed mixture. Add the sour cream and the nuts. Shape into rolls and chill. Slice and bake on ungreased cookie sheet for about 10 minutes at 375 degrees.

— Mrs. Orville Pasma

- 2 c. butter or oleo
- 2 c. sugar (white)
- 4 c. flour
- 4 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. cloves
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 c. commercial sour cream
- 1/2 c. sliced almonds

(Refrigerator)

### SANTA CLAUS COOKIES

### POTATO CHIP COOKIES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 2 c. flour
- 1 tsp. salt
- 1 tsp. soda
- 2 c. crushed potato chips
- 1 c. chopped nuts

Cream shortening and sugars. Add eggs and mix well. Sift flour, salt, and soda. Add to batter. Last add potato chips and nuts. Drop by teaspoon and press down on ungreased cookie sheet. Bake in 325 degree oven for 10 minutes or until done.

— Mrs. Andrew Sikkema

### MARSHMALLOW COOKIES

- Mix:
- 2 c. graham cracker crumbs
  - 1 c. chopped dates or chocolate chips
  - 1/2 c. chopped maraschino cherries
  - 4 c. colored miniature marshmallows
  - 1 can Eagle Brand Milk

Shape into balls and roll in 2 packages coconut. Refrigerate in tightly covered pan. Makes 50-60 cookies.

— Mrs. Roger Ball



10 minutes.  
Shape into roll, chill and slice. Bake at 400 degrees  
2 tbsp. coconut  
1/4 tsp. baking powder  
1/4 tsp. salt  
1 c. flour  
Cream together and add:  
1/4 c. butter  
1 tsp. vanilla  
1/4 c. orange juice  
1 3/4 tsp. liquid sweetener  
(Diabetic)

### ORANGE COOKIES

grees for 15 minutes.  
Shape into roll. Chill and slice. Bake at 375 de-  
1 tsp. baking powder  
2 c. sifted flour  
Cream together and add:  
1 tsp. salt  
1 1/2 tsp. Sucaryl  
1 tsp. vanilla (or other flavoring)  
1 2/3 sticks oleo  
(Diabetic)

### REFRIGERATOR COOKIES

### RAISIN FILLED COOKIES

Filling:  
1/2 c. sugar  
1 c. raisins  
1 tbsp. corn starch  
1/4 tsp. lemon juice  
1/4 tsp. salt  
1/2 tsp. cinnamon  
1 c. water

Boil about 8 minutes on medium heat & cool.

Cream:  
1 1/2 c. sugar  
2 eggs  
1 c. shortening  
1 1/2 tsp. vanilla

Add:  
1/2 tsp. salt  
1 tsp. baking powder  
About 3 1/2 c. flour

Stir and roll out and cut into circles, put filling between and pinch edges. Preheat oven 400 degrees for 6 minutes. Bake cookies at 350 to 375 degrees about 12 minutes.

— Mrs. Russ Hibma

### CHOCOLATE OATMEAL CRISPS

1/2 c. butter  
1/2 c. milk  
2 c. sugar  
1/4 c. cocoa  
1/4 c. peanut butter  
1 1/2 tsp. vanilla  
1/2 tsp. salt  
2 c. minute oatmeal

Melt butter, add milk, sugar, cocoa and stir over medium heat until sugar is dissolved. Boil for 3 minutes. Remove from heat. Blend in peanut butter and vanilla, salt and oatmeal. Drop the warm mixture in rounded teaspoons on a cookie sheet. Cool at room temperature. Store in an airtight container. Makes 5-6 dozen.

— Mrs. Jim Elzinga



—Mrs. Simon J. Grassman

Yield: 4 dozen cookies.  
 Cream sugar, butter, shortening, egg and vanilla. Add pre-sifted flour and mix well. Spread in un-greased 10 x 15 jelly roll pan. Bake at 350 degrees for 15 minutes. Remove from oven. Sprinkle with chocolate chips and return to oven and bake 2 minutes more. Spread softened chips evenly over top. Sprinkle with nuts. Cut into bars while warm. Cool in pan.

### CHOCOLATE TOFFEE BARS

1 c. brown sugar, firmly packed  
 1/2 c. butter or margarine  
 1/2 c. shortening  
 1 egg  
 1 tsp. vanilla  
 2 c. all purpose flour  
 1 c. (6 oz.) chocolate chips  
 1/2 c. chopped nuts

—Mrs. Henry Beute

Cream shortening and sugar and add beaten eggs, then sifted dry ingredients, add nuts and vanilla last, put into 9x9 pan (greased). Bake 350 degrees for 25-30 minutes. Makes 2 1/2 dozen.

### GOLDEN BARS

2/3 c. shortening  
 2 c. brown sugar  
 2 eggs  
 1 1/2 c. flour  
 1/2 tsp. salt  
 2 tsp. baking powder  
 3/4 c. nut meats  
 1 tsp. vanilla

### BLACK AND WHITE BARS

1 c. soft butter  
 1 1/2 tsp. vanilla  
 2 c. sugar  
 4 eggs  
 2 squares unsweetened chocolate (melted)  
 2 c. flour  
 1/2 tsp. salt  
 2 c. chopped nuts

Cream together butter, vanilla, sugar and eggs. Add flour and salt and mix well. Stir in nuts. Divide batter in half. Add melted chocolate to one part. Drop batter alternately by spoonfuls into greased 13x9x2 inch pan. Run knife through batter to marbleize. Bake at 350 degrees for 45 minutes. Frost when cool and cut into bars.

— Mrs. Jim Elzinga

### PINEAPPLE DROP COOKIES

1 c. brown sugar  
 1/2 c. mixed butter and shortening  
 1 egg  
 1 tsp. vanilla  
 3/4 c. crushed pineapple  
 2 cups flour  
 1 tsp. baking powder  
 1/2 tsp. soda  
 1/2 tsp. salt  
 3/4 c. chopped nuts  
 1/2 c. raisins

Cream together sugar, butter, egg, vanilla. Spoon pineapple from the can, with as little syrup as possible and add. Mix in dry ingredients, stir in nuts and raisins. Refrigerate until very cold (or overnight) before baking at 350 degrees for about 12 minutes on ungreased cookie sheet.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

Dissolve yeast in warm water. Add milk, sugar, salt, lard, egg and 1 cup flour. Mix until smooth. Stir in remaining flour until well blended. Place in greased bowl, cover, let rise until doubled in bulk (about 40 minutes). Combine prunes, sugar, juice and peel; set aside. Punch dough down and place on floured board; divide in half. Roll each half to 16 x 12 inch rectangle. Place one half on greased 15 x 10 x 1 1/2 inch pan. Spread with prune filling. Cover with second half of dough. Seal edges well. Cover let rise until doubled in bulk, about 3/4-1 hour. Bake in preheated oven 350 degrees for 20 minutes. When cool, frost with confectioners sugar icing. Cut in squares to serve.

1 1/2 c. chopped stewed prunes (pitted)  
3 tbsps. sugar  
3 tbsps. lemon juice  
1/2 tsp. grated lemon peel

#### Filling:

1/2 c. warm water  
2 pkgs. dry yeast  
1/4 c. scalded milk (cooled)  
1/4 c. sugar  
1/2 tsp. salt  
1/4 c. lard  
1 beaten egg  
2 c. unsifted flour

#### FILED COFFEE SQUARES

#### LEMON BARS

1/2 c. butter  
1/4 c. confectioner's sugar  
1 c. flour

Work with hands and put in ungreased 9x13 pan. Press up slightly. Bake 12 minutes 350 degrees.

#### Filling

2 beaten eggs (real fluffy)  
2 tbsps. lemon juice  
1/2 tsp. baking powder  
1 c. sugar  
2 tbsps. flour

Bake 25 minutes more. Cool.

#### Glaze

1 c. powdered sugar  
1 1/2 tsp. milk  
1 tbsps. melted butter  
vanilla

Very refreshing on a hot day!

— Mrs. Henry Vanden Burg

#### NUT SQUARES BAR COOKIE

Beat until foamy  
1 egg  
Beat in:  
Sift together and stir in:  
1/2 c. flour  
1/2 tsp. salt  
Mix in:  
1 c. cut up nuts  
1 c. brown sugar  
1/2 tsp. vanilla  
1/8 tsp. soda

Spread in well greased 8 x 8 pan. Bake till top has a dull crust. Cut into squares while warm, cool. Then remove from pan.

Temperature 325 degree. Time 25 to 30 minutes. Amount 16 2-inch squares.

— Mrs. Simon J. Grasman



— Mrs. Sid De Jong

Mix together:  
 1 1/2 c. brown sugar  
 1 1/2 c. white sugar  
 2 tsp. baking soda (rounded)  
 4 c. flour (or more)  
 2 tsp. salt  
 2 tsp. vanilla  
 1 bag chocolate chips  
 1 bag nuts (optional)  
 Bake 350 degrees for 10-12 minutes.

### CHOCOLATE CHIP COOKIES

— Mrs. Jim Elzinga

Combine:  
 1/4 c. butter  
 3 tbs. milk  
 Mix thoroughly with mixer and spread over bottom layer. Melt 2 1-oz. squares unsweetened chocolate and 2 tbs. butter. Spread on top of creamy layer. Refrigerate until set. Cut in squares.  
 Spread in 13 x 9 inch pan, pat down and cool.  
 1/2 c. coconut  
 1/2 c. chopped nuts  
 2 c. graham cracker crumbs  
 Beat until well blended, boil over low heat, stirring for 2 minutes. Add:  
 5 tbs. cocoa  
 1/4 c. sugar  
 1/2 c. butter  
 1 tsp. vanilla  
 1 egg

### VAMINO BARS

### CHOCOLATE KISS YOYOS

(Cookies)

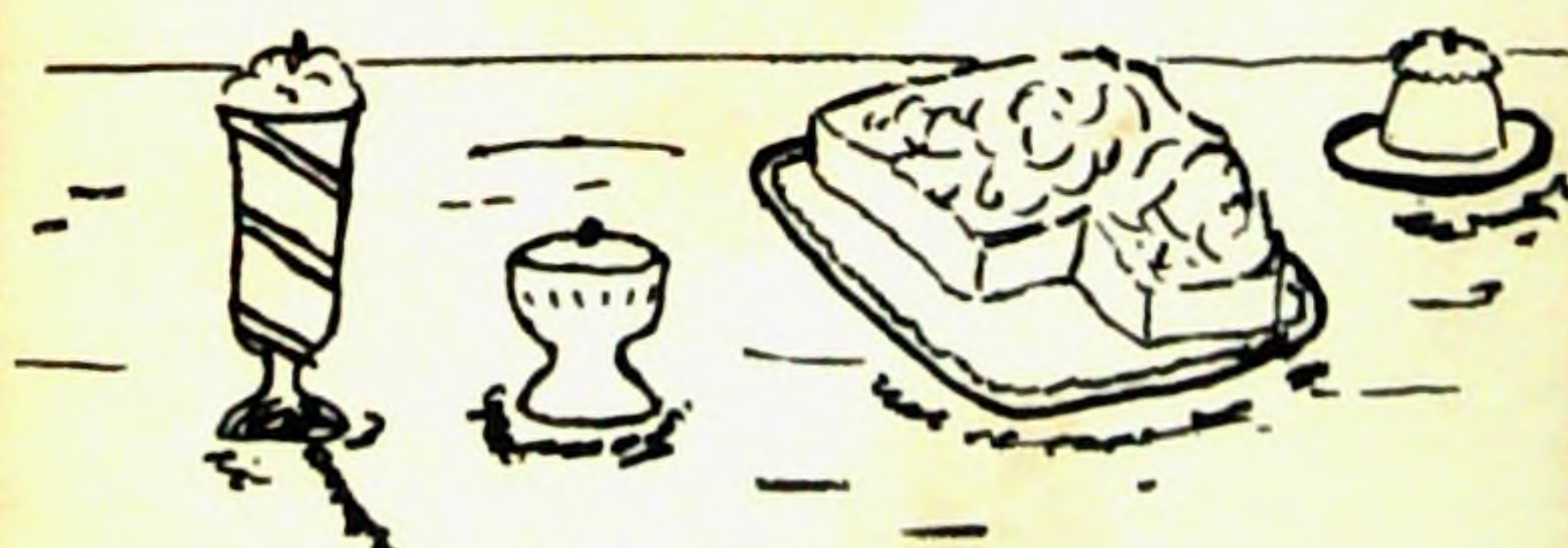
1/2 c. margarine  
 3/4 c. plus 2 tbs. sugar  
 1 egg  
 1/2 tsp. vanilla  
 2 c. sifted flour  
 1/2 tsp. baking powder  
 1/2 tsp. baking soda  
 1/4 tsp. salt  
 1/2 c. sour cream  
 1/2 tsp. lemon rind (optional)  
 1 pkg. 11-oz. milk chocolate kisses

Cream margarine and sugar until fluffy. Add egg and vanilla, blend well. Sift dry ingredients and add flour mixture alternately with sour cream into sugar mixture. Blend in lemon rind and chill. Measure level tsp. and roll into balls, place on greased cookie sheet. Bake 425 degrees for 6-7 minutes. (until firm to touch and lightly browned). Remove half of the cookies from sheet onto a rack. Turn over remainder of cookies on sheet and put a kiss on each. Put cookies back into the oven for 20 seconds. Remove from oven and put together using remainder of baked cookies as tops to form yoyos. Press gently. Yields approximately 5 dozen 1 1/2 inch cookies.

— Mrs. Henry Beute



## Desserts



Creamy, smooth or fruited . . .

Sparkly, shivery cold . . .

Range and refrigerator creations for  
mealtimes and special occasions.

DESSERTS

CAKES

PIES

Letter



## DESSERTS

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## PUMPKIN DESSERT

### Crust

Mix together:

1½ c. flour	½ c. brown sugar
¾ c. oleo	½ c. nutmeats

Bake at 400 degrees for 15 minutes. Crumble and save ¾ cup for top, put the rest in 9x13 pan.

### Filling

Prepare 1 package Dream Whip according to directions.

Mix 2 packages vanilla instant pudding with 1½ cups milk.

Fold two mixes together.

Add:

2 c. pumpkin	½ tsp. ginger
¼ tsp. salt	¼ tsp. cloves
1 tsp. cinnamon	¼ tsp. nutmeg

Pour over cooled crust and sprinkle on crumbs.

— Mrs. Cliff Van Hoven

## BLUEBERRY DESSERT

1 pkg. Dream Whip made according to directions.

1 pkg. 8-oz. creamed cheese (room temperature).

Add ½ c. powdered sugar, then add ½ c. more.

Put on top of graham cracker crust.

Top with 1 can Thank You blueberries.

— Mrs. Don Kooienga



— Mrs. Jim Elzinga

Mix apricots,  $\frac{3}{4}$  cup sugar and apricot juice together. Cook over "medium" heat, stirring occasionally, until slightly thickened. Cool. Sift together the flour, salt, and soda. Cream the butter or margarine. Gradually add 1 cup sugar, creaming well. Blend in the dry ingredients to form a crumb mixture and stir in the walnuts and coconut. Press 3 cups of the crumb mixture in the bottom and half way up the sides of a greased 13x9x2 inch pan. Bake at 400 degrees for 10 minutes. Spread apricot mixture over partially baked crust. Sprinkle with the remaining crumb mixture. Return to the oven and bake 20 to 25 minutes longer. Crumb mixture should be a golden brown. Cool and cut into serving portions. Top with ice cream or whipped cream, if desired. Makes: 15 servings.

2  $\frac{1}{3}$  c. cooked, drained apricots  
 $\frac{3}{4}$  c. sugar  
 $\frac{1}{4}$  c. apricot juice  
 2 c. flour  
 1 tsp. salt  
 $\frac{1}{2}$  tsp. soda  
 $\frac{3}{4}$  c. butter or margarine  
 1 c. sugar  
 $\frac{1}{2}$  c. chopped walnuts  
 $\frac{1}{4}$  c. chopped coconut

### GOLDEN APRICOT DESSERT

### BUTTER PECAN DESSERT

2  $\frac{1}{2}$  c. smashed vanilla wafers  
 2 pkgs. vanilla instant pudding  
 1 qt. butter pecan ice cream  
 6 Heath bars  
 $\frac{1}{4}$  lb. oleo  
 2 cups milk  
 $\frac{1}{2}$  pint whipping cream

Mix wafers and melted oleo. Place in bottom of 9 by 13 pan. Beat pudding and milk together. Stir in ice cream and place in pan. Beat whipping cream (add no sugar) and place next in pan. Smash Heath bars and sprinkle on top.

— Mrs. John Post  
 — Mrs. David Schreur  
 — Mrs. Donald Wierenga

### FRESH CRANBERRY CRUNCH

1 c. sugar	$\frac{1}{2}$ c. raisins
1 tbsp. cornstarch	1 c. oatmeal
$\frac{1}{2}$ c. water	1 c. brown sugar
1 tsp. vanilla	$\frac{1}{2}$ c. flour
pinch salt	$\frac{1}{3}$ c. butter
2 c. fresh cranberries	

Mix sugar, cornstarch, water, vanilla and salt. Stir in cranberries and raisins. Bring to boil over medium heat, simmer for 5 minutes and cool slightly. Mix oatmeal, brown sugar, and flour; cut in butter until crumbly. Spread  $\frac{1}{2}$  in greased 8 x 8 pan. Spread with cooled cranberry filling and top with rest of oatmeal mixture. Bake at 350 degrees for 45 minutes. Serve warm with ice cream.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

Mix and press in 9 x 13 inch pan:  
20 crushed oreo cookies  
 $\frac{1}{3}$  c. melted butter  
Soften  $\frac{1}{2}$  gal. vanilla ice cream and spread over  
cookie mixture.  
Melt in sauce pan 2 tbsp. butter and 4 squares un-  
sweetened chocolate. Add 1 small can evaporated  
milk (6 oz.) and cook until thick. Stir in 1 cup con-  
fectioners sugar and cool. Then spread over ice  
cream and freeze.

### FROZEN CHOCOLATE DESSERT

— Mrs. Dick Rus

Crust: Combine  $\frac{3}{4}$  cup crushed grahams with  $\frac{1}{4}$   
cup melted butter and 2 tablespoons sugar. Press in  
8 by 8 pan. Bake at 325 degrees for 10 minutes. Cool.  
Filling: Soften 3 ounce package cream cheese and  
add  $\frac{1}{4}$  cup sugar and 1 teaspoon vanilla, blending  
well. Stir in 2 beaten egg yolks and 1 bar German  
Sweet chocolate melted. Beat 2 egg whites and  
gradually beat in  $\frac{1}{4}$  cup sugar and fold these into  
the chocolate mixture. Lastly fold in 1 box Dream  
Whip prepared according to directions and pour over  
the baked crust. Sprinkle top with  $\frac{1}{2}$  cup nuts.

Chill over night, freezes well.

### FROZEN CHOCOLATE DESSERT

### MINT DAZZLERS

6 tbsp. melted butter  
2 c. vanilla wafers crumbs (about 54)

Mix together and press into greased 7 by 11 inch  
pan.

$\frac{1}{2}$  c. butter  
 $1\frac{1}{2}$  c. confectioners sugar  
3 eggs  
3 squares melted unsweetened chocolate  
1 c. whipping cream  
 $3\frac{3}{4}$  c. miniature marshmallows  
2 tbsp. crushed peppermint candy

Cream butter and confectioners sugar, add eggs  
and chocolate, beat until fluffy. Spoon over crumbs.  
Set in refrigerator while whipping cream. Fold  
marshmallows into whipped cream, spread over choco-  
late layer. Sprinkle with candy crumbs and refriger-  
ate at least 3 hours. Cut into small squares to serve.

— Mrs. Jim Elzinga



— Mrs. Menzo Boomsma

Put on cream layer, top with crumbs.

1/2 c. chopped maraschino cherries

1/2 c. nuts

1 mashed banana

Add:

1/2 pint whipping cream

2 tbsps. cocoa Whip along with

1/4 c. sugar

Combine:

Put on crust

2 eggs

1/2 c. oleo, 1/2 c. powdered sugar

Beat:

for top.

Mix. Put in greased 9 by 9 inch pan, save some

1/2 c. melted butter

2 c. vanilla wafers (crushed)

### CHOCOLATE CRUNCH DESSERT

### CHOCOLATE ALMOND DESSERT

1 c. flour

1 stick oleo, melted

1/2 c. nuts

1/2 c. brown sugar

Press in 9 by 13 pan and bake in oven at 400 degrees for 10 minutes. Crumble and repress into pan.

1 pkg. chocolate pudding

1 3/4 c. milk

Mix together and place over above mixture. Place in refrigerator.

1 pkg. vanilla pudding

1 3/4 c. milk

1/2 tsp. sugar

Place over above mixture.

1 pkg. Dream Whip

almonds

Whip and spread on top. Sprinkle almonds over it.

— Mrs. John Post



— Mrs. Henry Koetje

fore serving.  
May be topped with 1 pkg. chocolate instant pudding, prepared with  $1\frac{1}{2}$  cups milk. Or just nuts be-  
with softened ice cream and freeze.  
Crush cookies, add melted oleo. Press in pan. Top  
Ice cream (butter pecan, maple nut or any favorite)  
1 stick oleo  
1 pkg. Oreo cookies

### OREO ICE CREAM DESSERT

— Mrs. Richard Dragt

servings.  
halves. Chill overnight. Cut in squares. Makes 8  
Sprinkle with reserved crumbs; trim with walnut  
Combine cream and vanilla; whip, swirl over dates.  
nuts. Spread date mixture over crumbs in dish.  
marshmallows, stir till melted. Cool. Stir in chopped  
heat and simmer 3 minutes. Remove from heat. Add  
pine dates, water and salt; bring to a boil, reduce  
10 by 6 by  $1\frac{1}{2}$  inch baking dish. In saucepan, com-  
Reserve  $\frac{1}{4}$  cup cookie crumbs; spread remainder in  
 $\frac{1}{2}$  tsp. vanilla  
1 c. whipping cream  
 $\frac{1}{2}$  c. chopped California walnuts  
2 c. tiny marshmallows  
 $\frac{1}{4}$  tsp. salt  
 $\frac{3}{4}$  c. water  
1 8-oz pkg. (1 cup) pitted dates (cut up)  
12 cream filled chocolate cookies (crushed)

### CHOCO-DATE DESSERT

### CHOCOLATE CONE DESSERT

1 6-oz. pkg. semi-sweet chocolate  
1 tbsp. oleo  
 $\frac{3}{4}$  c. miniature marshmallows  
 $1\frac{1}{2}$  c. corn flakes, crushed Ice cream  
 $\frac{1}{2}$  c. coconut Caramel topping

Melt chocolate and oleo, stir in marshmallows until  
almost melted. Add corn flakes and coconut. Press  
into six well buttered custard cups and refrigerate one  
hour. Carefully loosen chocolate baskets from custard  
cups. Fill with ice cream balls, let stand at room  
temperature 20 minutes (about) and serve with car-  
amel topping. Makes six servings.

— Mrs. Henry Koetje

### STRAWBERRY DESSERT

Put whole graham crackers on bottom of 9 by 13  
inch pan.

2nd layer: 2 eggs  
1 lb. powdered sugar beat till fluffy  
 $\frac{1}{2}$  c. butter

3rd layer:  
whole graham crackers

4th layer: 2 boxes strawberry jello 2 boxes strawberries  
 $2\frac{1}{2}$  c. of water  
put over third layer after jello is set

5th layer:  
Whipped cream  
nuts on top

— Mrs. Dick Rus



— Mrs. Dick Rus  
— Mrs. Glenn Van Solkema

Pour on top of strawberry layer. Chill.  
Cool, fold in 1 cup whipped cream or cream whip.  
Top layer: Melt 24 marshmallows in  $\frac{3}{4}$  cup milk.  
Let stand till almost set then pour over crust.  
Middle layer: 2 boxes strawberry jello dissolved in 2 cups boiling water. Stir in 2 boxes strawberries.  
Spread in 9 by 13 inch pan. Smaller pan if you want a higher dessert. Bake at 350 degrees for 15 minutes.  
Bottom layer: Combine  
1 c. flour  
 $\frac{1}{4}$  c. brown sugar  
 $\frac{1}{2}$  c. melted butter  
 $\frac{1}{2}$  c. nuts

### STRAWBERRY SUPREME DESSERT

— Mrs. David Schreier

Melt in top of double boiler:  
25 marshmallows  
 $\frac{1}{2}$  c. scalded milk, cool.  
Drain No. 2 can crushed pineapple and 1 large or 2 small packages frozen strawberries.  
Fold drained fruit into cooled marshmallow mix.  
Put in refrigerator and get almost stiff.  
Whip  $\frac{1}{2}$  pint cream or 1 package Dream Whip and fold into fruit mix.  
Pour into 9 inch pie shell and top with shaved almonds. Chill.

### STRAWBERRY DESSERT

### EASY DESSERT

Graham cracker crust  
1 pkg. raspberry flavored Junket brand danish dessert.  
Make according to directions but with only  $1\frac{1}{2}$  cups water. Remove from stove and add  
1 pkg. frozen strawberries  
Put on crust and top with Dream Whip.

— Mrs. Don Kooienga

### STRAWBERRY DESSERT

1 pkg. Nabisco sugar wafers (crushed)  
Cream  $\frac{3}{4}$  cup oleo, 1 cup sugar,  $\frac{1}{2}$  tsp. vanilla,  $\frac{1}{4}$  tsp. almond flavoring, 2 beaten eggs.  
1 lb. frozen strawberries, thickened with cornstarch to coat spoon,  $\frac{1}{2}$  cup nutmeats.  
 $\frac{1}{2}$  pint whipping cream. (whipped)  
1st layer: crumb mixture (save some for top)  
2nd layer: creamed mixture  
3rd layer: nutmeats  
4th layer: berries  
5th layer: whipping cream  
6th layer: remainder of crumbs

Refrigerate overnight or several hours.

— Mrs. Sanford De Haan



— Mrs. Roger Gritter

In saucepan mix pudding and instant coffee. Prepare pudding as package directs but use only  $1\frac{1}{3}$  cup milk. Chill. Beat smooth.  
Fold in half the cream. Split cake in 3 layers. Spread  $\frac{1}{2}$  of mixture between layers. Fold rest of cream into rest of mixture and frost top and sides of cake. Sprinkle with crushed candy bars (or chopped nuts). Chill till serving time.

### ANGEL FOOD DESSERT CAKE

1 pkg. chocolate pudding  
1 tsp. to  $1\frac{1}{2}$  tsp. instant coffee mix  
1 c. heavy cream, whipped  
1 angel food cake - 10 inch.  
2 Heath bars chilled and crushed

Bake at 400 degrees for 15 to 20 minutes. Stir every 5 minutes. Let cool. Take  $\frac{3}{4}$  cup for topping.  
In very large bowl mix:  
2 egg whites, slightly beaten  
1 c. sugar, add slowly  
1 pkg. frozen strawberries (thawed)  
1 tsp. lemon juice  
1 tsp. vanilla  
Beat for 20 minutes. Rinse beaters occasionally. Make 1 pkg. of Dream Whip and fold in. Freeze.

— Mrs. Terry Nichols

### STRAWBERRY DESSERT

### BUTTERSCOTCH PRALINE DESSERT

Crust:

2 c. graham cracker crumbs  
1 stick margarine (melted)

Combine and pack into 8 by 8 pan.

Praline layer:

$\frac{1}{3}$  c. margarine  
 $\frac{1}{3}$  c. brown sugar (pack firm)  
 $\frac{1}{2}$  c. pecans

Combine in saucepan, cook till mixture melts and bubbles, remove from heat and stir in nuts. Drop by spoonfuls on graham crust, spreading carefully so crust does not break up. Bake in hot oven at 425 degrees about 5 minutes or until bubbly. Remove from oven and top with butterscotch layer:

Combine in saucepan:

$\frac{3}{4}$  c. brown sugar  
 $\frac{1}{4}$  c. cornstarch  
 $\frac{1}{2}$  tsp. salt  
 $\frac{3}{4}$  c. water  
 $1\frac{1}{4}$  c. milk  
 $\frac{1}{4}$  c. margarine

Cook over medium heat till mixture boils, stirring constantly, boil 1 minute, then pour at least half of hot mixture into: 2 egg yolks (slightly beaten) then blend into hot mixture in saucepan, boil 1 minute more, stirring constantly. Remove from heat, stir in 1 tsp. vanilla. When cool top with dream whip, and garnish with pecan halves.

— Mrs. Simon J. Grasman



Melt chocolate and water and cool. Stir in egg yolks. Fold in beaten egg whites to which the powdered sugar has been added. Add vanilla. Line a meat-boat pyrex or pan with  $\frac{1}{2}$  of the lady fingers. Pour in  $\frac{1}{2}$  of the batter, then the rest of the lady fingers, then the rest of the batter. Refrigerate. Before serving top with whipped cream and crushed candy cane or Silk-o-pep Life Savers. (Good holiday dessert) — Mrs. Lee Wassink

### LADY FINGER DESSERT

2 pkgs. German Sweet Chocolate  
3 tbsps. water  
4 slightly beaten egg yolks  
4 beaten egg whites  
2 tbsps. powdered sugar  
1 tsp. vanilla  
1 pkg. lady fingers

1 bar cake, angel food  
1st:  
1 pkg. orange jello  
1 c. hot water  
 $\frac{1}{2}$  c. of juice from mandarin oranges  
When thickens add 1 pint of orange sherbet  
2nd:  
 $\frac{1}{2}$  pint of whip cream (or Dream Whip)  
1 large can of mandarin oranges  
Drain, mix together.  
Slice bar cake the short way,  $\frac{1}{2}$  in. thick, lay in 9 by 13 pan, add  $\frac{1}{2}$  of first mixture, then  $\frac{1}{2}$  of second, repeat all 3 layers, top with coconut. With whip cream good for 2 days. — Mrs. Robert Vander Kam

### ANGEL FOOD CAKE DESSERT

### PINEAPPLE DESSERT

- 1 pkg. Lady Fingers
- 1 pkg. Lemon Chiffon Pudding
- 2 pkgs. Dream Whip
- 1 can Thank You Pineapple

Arrange half of lady fingers in small pan. Prepare chiffon mix as directed and fold in 1 package of prepared dream whip. Put in pan. Put rest of Lady Fingers in pan. Then put in pie filling and cover with another package of prepared dream whip. Chill thoroughly.

— Mrs. George Veldhouse

### ORANGE PUDDING DESSERT

Drain 1 can Mandarin oranges. Mix 1 box Instant toasted coconut pudding with one cup of cold milk. Add 1 envelope of prepared Dream Whip to pudding mixture. Cut oranges into this mixture.

Separate 1 package Lady Fingers and line bottom of 8 by 8 baking dish. Spread pudding mixture on top of Lady Fingers. Then cover with remaining Lady Fingers and top with Dream Whip. Spread nutmeats or coconut over top.

(If preferred drained pineapple can be used instead of oranges).

— Mrs. Jacob Grasman



Heat 2 cups milk  
Blend:  
2 eggs  
Stir into milk and continue stirring until mixture comes to boil. Chill. Serves 12.  
—Mrs. Art Mulder

### Custard Filling

When cool place one layer on serving plate meringue side up. Spread with custard filling. Place other layer on top meringue side up. If desired top with sweetened whipped cream.  
Spread half of meringue over batter in each pan. Sprinkle each with half of  $\frac{1}{2}$  cup shaved blanched almonds and 2 tbs. sugar. Bake in 325 degree oven 35-40 minutes.  
Beat in:  
4 egg yolks (well beaten)  
Sift together and stir in:  
1 c. sifted flour  
1 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
Stir in:  
3 tbs. milk  
Spread batter in 2 greased and floured round 8 inch pans. Beat until frothy 4 egg whites. Gradually beat in  $\frac{1}{2}$  cup white sugar and  $\frac{1}{2}$  cup confectioner sugar. Beat until stiff and glossy.  
Spread half of meringue over batter in each pan. Sprinkle each with half of  $\frac{1}{2}$  cup shaved blanched almonds and 2 tbs. sugar. Bake in 325 degree oven 35-40 minutes.  
Beat in:  
 $\frac{1}{2}$  c. soft shortening  
 $\frac{3}{4}$  c. sifted confectioner sugar

(Lightning Cake)

### BLITZ TORTE

### PREACHERS DELIGHT

$\frac{1}{2}$  lb. vanilla wafers (crushed)

Cream together:

$1\frac{1}{2}$  c. powdered sugar

$\frac{1}{2}$  c. butter

2 unbeaten eggs

1 cup cream, whipped Add one small can drained pineapple,  $\frac{1}{3}$  cup nuts.

Put wafers in a dish, add alternately creamed mixture and whipped mixture. Set in refrigerator over night.

— Mrs. Harold Zinger

### LIME DESSERT

1 pkg. lime jello

1 pkg. lemon jello

1 c. boiling water

1 bottle 7-up (small)

1 qt. ice cream

1 tall can crushed pineapple

1 Angel food cake

Dissolve the jello in water, add 7-up and juice from pineapple. (refrigerate this until thickened) When thick beat in softened ice cream, add pineapple. Break Angel food cake in small pieces and add the pineapple mixture. Refrigerate.

— Mrs. Roger Ball



— Mrs. James Elhart

Drain pineapple, reserving syrup. Dissolve jello in boiling water. Add syrup; cool. Meanwhile, blend cream cheese, orange rind, sugar and vanilla, combine  $\frac{1}{2}$  cup gelatin and the pineapple. Gradually blend remaining gelatin into cheese mixture until smooth. Fold in sour cream. Pour into crumb crust. Chill until set but not firm. Carefully spoon on pineapple mixture. Chill until firm.

1 c. sour cream

1 tsp. vanilla

3 tbsp. sugar

$\frac{1}{4}$  tsp. grated orange rind

1 pkg. (3 oz.) cream cheese, softened

$\frac{1}{4}$  c. boiling water

1 pkg. orange pineapple jello

1 ( $8\frac{3}{4}$  oz.) can crushed pineapple

### Filling

Form in 8 by 8 baking dish, chill.

$\frac{1}{4}$  c. soft margarine

$\frac{1}{4}$  c. sugar

$\frac{1}{3}$  c. soda cracker crumbs

1 c. Graham cracker crumbs

### Crust

## PINEAPPLE CHEESE DESSERT

## PINEAPPLE DESSERT

Mix and press in 9 by 13 inch pan:

36 or  $1\frac{1}{2}$  c. Ritz or Town House crackers

1 envelope of Knox unflavored dry gelatin

2 tbsp. powdered sugar

1 stick of oleo

Mix and beat altogether:

2 pkg. of Dream Whip

2 3-oz. pkgs. of Phil. Cream Cheese

1 c. of powdered sugar

Put mixture of Dream Whip and Cream Cheese over cracker crust in pan. Then put over top 1 can of pineapple Thank You pie filling or 1 can of blueberry pie filling. Chill several hours before serving.

— Mrs. Fred Kroll

## CHEESECAKE

1 pkg. lemon jello

1 c. hot water

8 oz. cream cheese

1 c. sugar

1 tsp. vanilla

1 large can Carnation milk

1 tbsp. Real Lemon

3 c. graham cracker crumbs

3 tbsp. sugar

$\frac{1}{2}$  c. melted oleo

Chill Carnation milk thoroughly. Dissolve jello in hot water and cool until it begins to jell. Cream cheese until soft and blend in sugar and vanilla. Beat milk and lemon juice until stiff. Beat cheese mixture and jello until blended. Beat into milk and blend well. Mix oleo, sugar and crumbs. Pour  $\frac{1}{2}$  crumb mixture in bottom of 13 by 9 by 2 inch pan. Add cheese mixture and cover with remaining crumbs. Chill well.

— Mrs. Seth Post, Jr.



### EXOTIC HAWAIIAN CREATION DESSERT

Crust: Mix well.

1 1/2 c. flour

1 c. butter

2 tsp. sugar

Pat into 9 by 13 inch pan. Bake at 350 degrees for 15 minutes. Cool.

Filling: Mix together 3 tsp. cornstarch and 3/4 c.

sugar, add No. 2 can crushed pineapple, 1/3 c. lemon

juice, 4 egg yolks (beaten) and 1 level tbsp. butter.

Cook over low heat stirring till clear. This will be

thin. Cool and spread over the cooled crust.

Meringue: Beat 4 egg whites with pinch of salt

until it forms peaks. Gradually add one cup sugar

and 1/2 tsp. vanilla. Beat till stiff, spread over the

filling. Bake at 300 degrees for 45 minutes. Do not

refrigerate and only partly cover when storing.

— Mrs. Dick Rus

### DELICIOUS DESSERT

1/2 box Town House crackers

1/2 c. nuts

1/4 lb. oleo

Mix and put in bottom of 13 by 9 inch cake pan.

8 egg yolks (beaten)

1 can No. 2 crushed pineapple with juice

3/4 c. sugar

Cook 1 minute, then add 1 pkg. orange or lemon

Jello mix until dissolved. Then cool. Beat together 1/2

cup sugar and 8 egg whites. Add this to above mixture.

Put 2 pkgs. Dream Whip on top.

— Mrs. Ray Steenwyk

— Mrs. Herm Klunder

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### PINEAPPLE CREAM DESSERT

1 small can crushed pineapple, drained

1 beaten egg

1/2 c. sugar

1 tbsp. flour

1/2 c. liquid from pineapple and water

Thicken over low heat. (Recipe may be tripled for tall can of pineapple) Serve over sliced Angel food cake with ice cream or whip cream.

— Mrs. Donald Wierenga

### FRESH PEACH DESSERT

30 marshmallows

1/2 c. milk

1 pkg. Lucky Whip or 1/2 pint whipping cream

3 c. diced fresh peaches

1 graham cracker crust

Combine marshmallows and milk and stir over low heat until marshmallows melt. Let cool. Fold into this mixture prepared Lucky Whip or whipped cream. Add peaches and pour into crust in a 9 x 9 pan or pie tin and refrigerate.

— Mrs. Lee Wassink

### HOME MADE ICE CREAM

1 1/2 c. whipping cream

3 c. sugar

6 c. milk

12 eggs

3 tsp. vanilla

Beat eggs, add sugar, add cream, milk and vanilla. Stir well before pouring into home made freezer mixer. Makes 1 gallon.

— Mrs. Douglas Bonnema

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— Mrs. David Skutt

Combine  $\frac{2}{3}$  cup instant rice, 3 cups milk,  $\frac{1}{3}$  cup sugar,  $\frac{1}{2}$  teaspoon salt and  $\frac{2}{3}$  cup raisins in sauce-pan. Bring to a boil, stirring frequently. Reduce heat, simmer 10 minutes, stirring occasionally. Mix 2 slightly beaten eggs, 1 tsp. vanilla and  $\frac{1}{2}$  tsp. nutmeg in 1 quart casserole. Slowly stir in rice mixture, mix well. Place in pan of hot water. Bake at 375 degrees for 45 minutes. Cool at least 1 hour before serving. Good topped with whipping cream. Serves 6 to 8.

### BAKED RICE PUDDING

— Mrs. Roger Gritter

Heat slowly until slightly thickened. DO NOT BOIL.

$\frac{1}{2}$  c. brown sugar  
 $\frac{1}{2}$  c. white sugar  
 $\frac{1}{2}$  c. butter  
 $\frac{1}{2}$  c. milk  
1 tsp. vanilla

### Sauce

Cream sugar and shortening. Add eggs and beat well. Sift dry ingredients, add to 1st mixture along with chopped apples and nuts. Pour into greased 9 by 13 cake pan. Bake 350 degrees for 15 minutes, then 325 degrees for 25 minutes longer or until cake tests done in center. Serve with ice cream and hot butterscotch sauce.

2 c. white sugar  
 $\frac{1}{2}$  c. shortening  
2 eggs  
4 c. chopped apples  
1 c. chopped nuts  
2 c. flour  
2 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. salt

### APPLE CAKE DESSERT

### APPLE TORTE

Beat together:

2 eggs  
 $1\frac{1}{2}$  c. sugar  
1 tsp. vanilla

Add and mix together:

1 c. flour  
1 tsp. salt  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. cinnamon

Fold in 1 cup diced apples and 1 cup walnuts. Bake in 9 x 13 inch pan for 40 minutes at 325 degrees.

— Mrs. Fred Kerkstra

### CREME DE MENTHE DESSERT

Melt:  $1\frac{1}{3}$  c. chocolate chips  
4 tbsp. oleo

Mix in:  $3\frac{1}{2}$  c. Special K

Press this into a 9 x 13 dish and let cool for a while.

Soften  $\frac{1}{2}$  gallon Creme De Menthe ice cream and put on crust. Freeze until shortly before serving time.

— Mrs. Ray Berkenpas

### DESSERT

$\frac{1}{2}$  c. cornflake crumbs  
3 tbsp. butter  
3 tbsp. brown sugar  
 $\frac{1}{2}$  c. pecans

Cook, Cool, Stir.

1 quart soft ice cream.

Mix with first ingredients. Refreeze covered with foil. Serve with a sugar cookie.

— Mrs. Sidney De Jong



— Mrs. Ray Geelhoed  
— Mrs. Henry Koeltje

Melt butter in a heavy fry pan, add coconut and stir until coconut is just brown, do not burn. Remove from heat, stir in brown sugar, Rice Krispies and nuts. Put  $\frac{1}{2}$  of mixture in a 9 by 13 pan. (or plastic container)  
Cut softened ice cream into slices about 1 inch thick and lay over crumb mixture. Top with remaining crumbs.  
Freeze firm (freeze overnight or keep in freezer as long as desired). To serve - cut in squares and top with a generous amount of pie mix or hot fudge topping as it comes from the can.

# FROZEN TORTE

$2\frac{1}{2}$  c. Rice Krispies  
 $\frac{1}{2}$  c. butter or margarine  
1 c. fine coconut  
1 c. brown sugar  
 $\frac{1}{2}$  c. chopped nuts  
 $\frac{1}{2}$  gal. vanilla ice cream  
1 can cherry or strawberry pie mix

# CHOCOLATE TORTE

$1\frac{3}{4}$  c. flour  
 $1\frac{3}{4}$  c. sugar  
 $1\frac{1}{4}$  tsp. baking soda  
1 tsp. salt  
 $\frac{1}{4}$  tsp. baking powder  
 $\frac{2}{3}$  c. margarine  
4 squares (1 oz. each) Bakers Unsweetened chocolate melted and cooled.  
 $1\frac{1}{4}$  c. water  
1 tsp. vanilla

Beat low speed to blend, beat 2 minutes medium speed. Add 3 eggs, beat 2 minutes more. Pour  $\frac{1}{4}$  of batter into 9 inch round layer pan. Make 4 layers. Bake 15 to 18 minutes in 350 degrees oven.

To finish torte: place bottom layer on serving plate. Spread with  $\frac{1}{2}$  of chocolate filling. Next layer with  $\frac{1}{2}$  cream filling, repeat layers, having cream filling on top. Do not frost sides. Decorate top with chocolate curls from remaining  $\frac{1}{2}$  bar.

This torte freezes nicely.

## FILLING FOR CHOCOLATE TORTE

### Chocolate Filling

$1\frac{1}{2}$  bars (4 oz. each) Bakers Germans sweet chocolate melted over hot water and cooled. Blend in  $\frac{3}{4}$  cup margarine, stir in  $\frac{1}{2}$  cup chopped toasted almonds.

### Cream Filling

Beat 2 cups Whipping Cream with 1 tbsp. sugar and 1 tsp. vanilla. Whip until stiff, do not overbeat.

— Mrs. Gerben De Jong



— Mrs. Henry Koeltje

1 c. cooked pumpkin  
 $\frac{1}{2}$  c. sugar  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. nutmeg  
 $\frac{1}{2}$  c. nuts

Blend together and add 1 quart softened vanilla ice cream. Pour over crushed ginger-snaps or any crumb crust and freeze.

### PUMPKIN DESSERT

— Mrs. Henry Koeltje

9 rusks crushed  
 (vanilla cookies or graham crackers may be substituted)  
 $\frac{3}{4}$  c. melted oleo  
 $\frac{1}{2}$  c. sugar

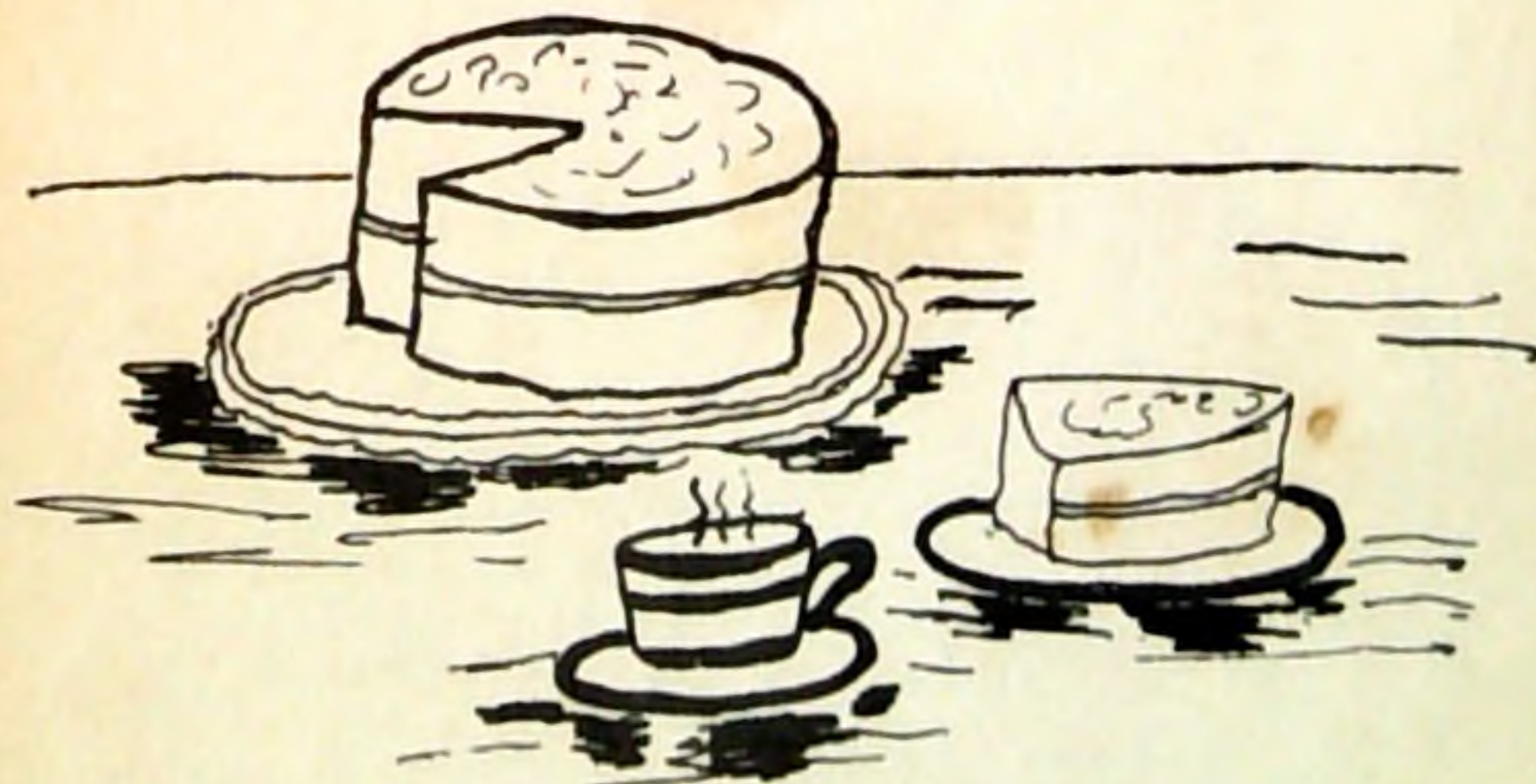
Press in 9 x 13 pan and refrigerate.  
 Soak 2 pkg. Knox gelatin in  $\frac{1}{2}$  c. water.  
 Blend in pan:  
 4 egg yolks  
 3 c. milk  
 $1\frac{1}{2}$  c. sugar

Add the gelatin mixture and cook until mixture begins to boil. Cool until it begins to thicken. (pudding consistency.)

Beat egg whites until firm. Beat 1 cup whipping cream or pkg. Dream Whip. Fold together and pour over crumbs. Top with chipped chocolate or Hershey Bars.

### FROST BITE DESSERT

## Cakes



Feather-light . . .  
 Fruit-laden heavy . . .  
 Palate-pleasers for family and friends.



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### ALMOND CAKE

1 lemon flake cake mix

Make according to directions. Use Swans Down for best results.

Add 1 tbsp. cooking oil

Mix  $\frac{3}{4}$  c. grated Almond paste

$\frac{1}{2}$  c. sugar. Set aside.

Pour half of cake batter in a 9 by 13 inch pan. Sprinkle half of "Almond sugar" mixture over this. Pour in remaining cake batter, top with the rest of the "Almond sugar" mix. Bake at 350 degrees for 40 minutes

— Mrs. Anthony Vander Syde

### APPLESAUCE CAKE

$\frac{1}{2}$  c. shortening

1 c. sugar

1 egg

1 c. applesauce

$1\frac{3}{4}$  c. flour

1 tsp. soda

1 tsp. nutmeg

1 tsp. cinnamon

1 c. raisins

Cream shortening, sugar, and egg. Add applesauce. Sift in dry ingredients. Add raisins and mix well. Put in greased 8 x 8 pan and bake at 350 degrees for 40-45 minutes. Recipe may be doubled and put in 9 x 13 pan or two layer pans.

— Mrs. Will Berkenpas



— Mrs. John Morren

Bake at 350 degrees for 45 minutes.

1/4 c. white sugar  
1/4 c. brown sugar  
1/2 pkg. coconut  
1/2 c. nuts  
1 tsp. cinnamon

### Topping

Mix in order and fold in 2 cups apples. Put in 9 x 13 greased pan. Sprinkle on topping.

2 1/2 c. flour  
1 tsp. cinnamon  
1/2 tsp. salt  
1 tsp. baking powder  
1 tsp. soda  
1 c. sour milk  
2 eggs  
1/2 c. brown sugar  
1 c. white sugar  
1 c. oleo

## APPLE CAKE

## DUTCH APPLE CAKE

1/2 c. warm water  
1 pkg. yeast  
1/4 c. sugar  
1/2 tsp. salt  
2 tbsp. melted lard  
1 egg  
1 1/4 to 1 1/2 c. unsifted flour

### Topping

1 1/2 c. drained canned apple slices  
2 tbsp. brown sugar  
1/4 tsp. cinnamon  
1/4 tsp. nutmeg  
2 tbsp. butter  
Confectioners sugar frosting

Dissolve yeast in warm water, add sugar, salt, lard, egg and 3/4 cup flour. Mix until smooth. Stir in remaining flour to make a stiff batter. Spread batter evenly in greased 9 inch square pan. Arrange apple slices on top. Sprinkle with mixture of brown sugar, cinnamon and nutmeg. Dot with butter. Cover and let rise until doubled in size, about 1 hour. Bake at 375 degrees about 25 minutes or until done. Drizzle with confectioners frosting when cool.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

tered pan.  
nuts. Bake until done at 350 degree in 11 x 8 but-  
Beat egg whites until stiff and fold into batter with  
spices and baking powder, add slowly to first mixture.  
soda and milk, add to first mixture. Sift flour with  
Cream shortening, sugar, egg yolks. Mix pumpkin,  
1/2 c. shortening  
1 1/2 c. sugar  
2 eggs  
1 tsp. soda  
1/2 tsp. cinnamon  
1/2 tsp. ginger  
1 c. chopped nuts  
3/4 c. milk  
1 c. pumpkin  
2 c. flour  
2 tsp. baking powder  
1/2 tsp. nutmeg

### PUMPKIN CAKE

— Mrs. Douglas Bonnem

— Mrs. Will Berkenpas

Beat well until of spreading consisting

2 tsp. vanilla  
1 lb. powdered sugar  
Add:  
2 3-oz. pkg. cream cheese 1/4 lb. oleo  
Beat together:

### Frosting

Beat together until well mixed. Put in 9 x 13 greased  
pan and bake in 350 degree oven for 30 minutes.

Mix together:  
4 eggs  
1 1/2 c. oil  
3 c. grated carrots  
Add:  
2 c. flour  
2 c. sugar  
2 tsp. soda  
2 tsp. cinnamon  
1 tsp. salt

### CARROT CAKE

### POTATO CHOCOLATE CAKE

1 c. hot mashed potatoes (unsalted)  
2 c. sugar  
2/3 c. shortening  
4 eggs  
1 tsp. vanilla  
2 c. flour  
1/2 c. cocoa  
1 c. chopped nuts (optional)  
3 tsp. baking powder  
1 tsp. cinnamon  
1 tsp. nutmeg  
1/2 tsp. salt  
1/2 c. milk

Cream sugar and shortening, add eggs, beaten well.  
Add vanilla and potatoes, add dry ingredients and  
milk alternately, beating smooth. Stir in nuts. Bake  
in greased 12 x 9 x 2 pan or two 9" layer pans at  
350 degrees. (layers about 40-45 minutes and loaf  
pan 50 minutes or until done).

— Mrs. Jim Elzinga

### CHOCOLATE DATE CAKE

Combine 1 cup chopped dates and 1 cup boiling  
water. Cool.

Stir 2/3 cup shortening to soften, add 1 cup sugar.  
Cream until fluffy.

Blend in: 1 teaspoon vanilla, add 2 eggs, one at a  
time, beat well after each addition.

Sift together: 1 3/4 cup flour and 2 tablespoons  
cocoa, 1 teaspoon baking soda, 1/2 teaspoon salt, add  
to creamed mixture alternately with date mixture  
beating after each addition.

Spread in 13 by 9 by 2 inch pan.

Sprinkle 1 6-oz. package chocolate chips and 1  
cup chopped nuts on top.

Bake at 350 degrees for 40 to 45 minutes. Cool.  
Serve with whipped cream on top.

— Mrs. Cliff Van Hoven



— Mrs. Clarence Steenwyk

Grease bottom of 8 x 8 x 2 inch glass cake pan, leave sides ungreased so cake can cling as it rises in the oven. Pour in batter. Bake in slow oven 325 degrees for 50 to 55 minutes or until done. For metal cake pan bake in 350 degree oven for about 40 min.

Cream shortening, gradually add sugar, creaming until light and fluffy. Add egg, beat well and stir in chocolate. Sift dry ingredients together then add to creamed mixture alternately with milk a little at a time, beating smooth after each addition. Add cher-

ries and syrup.  
2 tbsp. maraschino cherry juice  
1/4 c. chopped maraschino cherries  
1 c. milk  
3/4 tsp. salt  
1 tsp. soda  
1 1/2 c. sifted cake flour  
1 1-oz. square unsweetened chocolate (melted)  
1 egg  
1 c. sugar  
1/2 c. shortening

### CHOCOLATE CHERRY CAKE

### CHOCOLATE NUT UPSIDE DOWN CAKE

#### Topping

1/4 c. butter or margarine  
1/4 c. brown sugar, firmly packed  
3/4 c. light corn syrup  
3/4 c. broken walnuts

#### Cake

1 1/4 c. sifted cake flour  
1 tsp baking powder  
1/4 tsp. salt  
4 tbsp. butter or margarine  
1 c. sugar  
1 egg yolk  
2 squares unsweetened chocolate, melted in  
3/4 c. milk  
1 tsp. vanilla  
1 egg white, stiffly beaten

Prepare topping: Cream butter or margarine and brown sugar together in small bowl, stir in syrup and nuts. Spread in bottom of buttered 9 inch tube pan or 1 1/2 qt. ring mold. Prepare cake: Sift together flour, baking powder, and salt. Cream butter or margarine until soft in medium sized bowl; add sugar gradually, creaming after each addition until mixture is light and fluffy. Add egg yolk; beat well; add melted chocolate. Add sifted dry ingredients alternately with milk; add vanilla; fold in stiffly beaten egg white. Carefully pour into prepared pan. Bake in moderate oven at 350 degrees for 45 minutes, or until cake tester comes out clean. Cool in pan 10 minutes. Loosen cake from side of pan; invert onto large cake plate. Serve warm or let cool before serving. Makes 8-10 servings. 425 calories per serving. Source of vitamins A and B.

— Mrs. Mart Geelhoed



— Mrs. Judd Oudbier  
— Mrs. Norm Wustman

Heat oleo, cocoa and milk in saucepan, do not boil. Remove from heat and add rest of ingredients, mix well and pour over cake as soon as removed from oven.

1 stick oleo  
3 tbsp. cocoa  
6 tbsp. milk  
1 box confectioners sugar  
 $\frac{1}{2}$  c. chopped pecans  
1 tsp. vanilla

#### Chocolate Frosting

is baking.

Start making the icing the last five minutes the cake is baking.  
1). Bake for 20 minutes at 350 degrees.  
greased and floured shallow cake pan. ( $15\frac{1}{2}$  x  $10\frac{1}{2}$  x 1). Add mixture together and mix well. Bake in

2 c. flour  
2 c. sugar  
 $\frac{1}{2}$  tsp. salt  
2 sticks oleo  
1 c. water  
3 tbsp. cocoa  
2 eggs  
1 tsp. soda  
 $\frac{1}{2}$  c. buttermilk  
1 tsp. cinnamon  
1 tsp. vanilla

#### CHOCOLATE COOKIE SHEET CAKE

#### DELICIOUS ALMOND-PASTE CAKE

Almond paste mixture:  
Beat well 3 eggs

Mix together:  
 $\frac{3}{4}$  c. almond paste  
 $\frac{1}{4}$  c. white sugar

Mix this into the beaten eggs and set aside.

Cream together:  
1 stick oleo  
 $\frac{1}{4}$  c. brown sugar  
 $\frac{3}{4}$  c. powdered sugar  
1 c. flour  
 $\frac{1}{4}$  tsp. soda  
 $\frac{1}{4}$  tsp. salt  
1 egg

Mix this with almond paste mixture and bake at 325 degrees for 35 - 40 minutes. Sprinkle powdered sugar on top when cool. Use 9 x 13 inch pan.

— Mrs. E. Buiter  
— Mrs. Glenn Van Solkema

#### DELUXE CAKE MIX

1 pkg. cake mix  
1 pkg. instant pudding  
 $1\frac{1}{4}$  c. water  
4 eggs  
4 tbsp. liquid

With white or yellow cake mix use lemon or vanilla instant pudding. With chocolate cake mix use chocolate instant pudding. Beat mix 7 minutes. Bake at 350 degrees for 30 minutes.

— Mrs. Ray Vanden Berg



— Mrs. Selh Post, Jr.

Whip or Whipping Cream.  
Bake at 325 degrees, 30 minutes. Serve with Dream  
1/4 c. chopped nuts  
1/4 c. brown sugar  
Pour into 8 inch square pan and sprinkle the fol-  
lowing on top.  
1 can fruit cocktail (No. 303 can)  
Add (don't beat) 1 egg  
(drain most of juice off cocktail)  
1 c. flour  
1 tsp. baking soda  
1 c. sugar  
Sift together:

### FRUIT COCKTAIL CAKE

— Mrs. Jim Elzinga

Beat until smooth, pour into greased 13 x 9 x 2 inch  
pan and sprinkle with 1 cup chopped nuts. 350 de-  
grees for 35 minutes.  
1 1/4 c. flour  
2 eggs  
1 6-oz. pkg. chocolate chips  
3/4 tsp. baking soda  
1/2 tsp. salt  
1 c. water  
Cook stirring, until sugar is dissolved and dates  
are softened. Beat in  
1 tsp. grated lemon rind  
1/2 c. butter  
3/4 c. sugar  
1 c. dates

### DATE BROWNIE CAKE

### QUICK LUNCHBOX CAKE

2 1/4 c. flour  
2 tsp. baking soda  
1 tsp. salt  
1 c. brown sugar, packed  
2 eggs  
1/4 c. soft butter or margarine  
1 lb. can fruit cocktail, undrained  
1/2 c. chocolate chips  
1/2 c. chopped nuts

Combine all ingredients except chocolate chips and  
nuts in mixing bowl. Beat 2 minutes at medium  
speed. Pour into greased 9 by 13 inch pan. Sprinkle  
with chocolate chips and nuts. Bake at 350 degrees  
for 35 to 40 minutes.

— Mrs. Ken Ball

### LEMON CAKE

1 pkg. lemon cake mix  
(use the Swans Down cake mix for best results)  
1 pkg. lemon jello  
4 eggs  
3/4 c. water

Beat for 2 minutes. Add: 1/2 cup cooking oil. Beat  
1 minute. Bake 40 minutes in a 9 by 13 inch pan at  
350 degrees. While baking squeeze 1 lemon. Add  
1 1/2 cup powdered sugar to juice. Mix well. This is  
your glaze frosting. After cake is done prick with a  
fork about 20 times. Pour glaze over cake.

— Mrs. Anthony Vander Syde



Melt oleo in round cake pan. Blend in sugar. Arrange walnut halves and dates in center. Sprinkle chopped nuts and dates around edge. Pour orange juice over all. Prepare cake mix. Stir in orange peel. Spoon over nut, date mixture. Bake at 350 degrees for 40 minutes. Cool slightly. Invert and serve warm with whipped cream.

— Mrs. Andrew Gelder

1/2 c. brown sugar  
1/4 c. oleo  
walnut halves or pecans  
dates, halved  
1/4 c. chopped walnuts  
1/2 c. chopped dates  
1/2 c. orange juice  
1 small pkg. yellow cake mix  
2 tsp. grated orange peel

### MARMALADE UPSIDE DOWN CAKE

Bake at 375 degrees till golden brown or when inserted toothpick comes out clean. Makes one 9 x 13 inch pan plus 10 cupcakes or 3 layers.

— Mrs. Will Berkenpas

1 c. shortening  
2 c. sugar  
4 eggs  
1 c. milk  
Cream shortening, sugar, and eggs. Add milk, vanilla, salt, flour, and baking powder.

1 tsp. vanilla  
1/4 tsp. salt  
3 c. flour  
3 tsp. baking powder

### MOM'S WHITE CAKE

### NUTMEG CAKE

1 1/2 c. sugar  
1/4 c. butter  
1/4 c. shortening  
3 beaten eggs  
2 c. flour  
1/4 tsp. salt  
1 tsp. baking powder  
1 tsp. baking soda  
2 tsp. nutmeg  
1 c. buttermilk  
1/2 tsp. vanilla

Cream butter, shortening, sugar. Add eggs, beat well. Sift dry ingredients together and add alternately with the buttermilk and vanilla to egg and sugar mixture. Bake at 350 degrees for 25 to 30 minutes.

#### Topping

Thoroughly combine 6 tbsp. melted butter, 2/3 cup brown sugar, 1/4 cup cream, 1 cup moist coconut and 1/2 tsp. vanilla. Spread over warm cake and brown lightly under the broiler about 10 minutes.

— Mrs. Neal Vanden Band



1 pkg. white cake mix  
 $\frac{2}{3}$  c. Wesson Oil  
 $\frac{1}{3}$  c. water  
 1 pkg. strawberry jello (add dry)  
 1 c. frozen strawberries  
 4 eggs  
 Mix well and bake at 350 degrees for 40 minutes.  
 Topping: 1 pkg. Dream Whip, top with strawberries.  
 — Mrs. George Grassman

### STRAWBERRY CAKE

15 Brachs caramels  
 $\frac{1}{2}$  c. milk  
 $\frac{1}{2}$  c. powdered sugar  
 2 tbsp. butter  
 Cook over low heat until caramels are melted. Cool.  
 When cake is cold, whip 1 pkg. Dream Whip and spread on cake. Be sure caramel sauce is real cool and pour on top of Dream Whip. Keep cake in refrigerator.  
 — Mrs. Marvin Post

### Topping

6 eggs, separated  
 1 c. sugar  
 1 c. rusk crumbs (8 rusk)  
 $\frac{1}{2}$  c. chopped nuts  
 1 tsp. baking powder  
 1 tsp. vanilla  
 Beat egg yolks till lemon colored. Add sugar, crumbs, nuts, baking powder, and vanilla. Put into greased 9 x 13 pan and bake in 350 degree oven for 30 minutes. Cool. While cake is baking make topping.

### RUSK CAKE

### CHOCOLATE OATMEAL CUPCAKES

(Makes 36)

3 sq. unsweetened chocolate (melted)  
 $\frac{1}{4}$  c. soft butter  
 1 c. sugar  
 2 eggs  
 1 tsp. vanilla  
 $1\frac{3}{4}$  c. flour  
 1 tsp. baking powder  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{2}$  tsp. salt  
 $\frac{2}{3}$  c. buttermilk  
 $1\frac{1}{4}$  c. minute oatmeal

Cream together butter, sugar, eggs, chocolate. Add vanilla, buttermilk and dry ingredients. Beat until smooth. Stir in oatmeal. Put in greased cupcake tins and bake at 375 degrees for 15 minutes. Cool and frost.

— Mrs. Jim Elzinga

### SHORT CAKE

Sift together:  
 $\frac{1}{4}$  c. sugar — **2 cups Flour**  
 3 rounded tsp. baking powder  
 $\frac{3}{4}$  tsp. salt  
 Add  $\frac{1}{2}$  c. shortening, cut in.  
 Add 1 egg  
 $\frac{3}{4}$  c. or more milk

Grease tins. Bake at 425 degrees for 10-15 minutes. Makes 12.

— Mrs. Terry Nichols



— Mrs. Neal Vanden Band

Melt chocolate and margarine in pan, add flavoring and nuts. Combine sugar, flour, eggs and vanilla. Mix only until blended. Add chocolate mixture. Bake at 325 degrees for about 35 minutes, in paper lined cupcake tins. No frosting.

4 sq. semi-sweet chocolate  
1 c. margarine  
1/4 tsp butter or maple flavoring  
1 1/2 c. pecan nuts  
1 3/4 c. sugar  
1 c. flour  
4 large eggs or 5 small ones  
1 tsp. vanilla

### TRULY DIFFERENT CUPCAKES

— Mrs. Robert Grit

Beat the egg whites until they form soft peaks and fold in cake batter. Bake at 350 degrees for 1 hour in angel food cake pan. (tubular kind) Do not grease pan.

3 egg yolks  
3/4 c. cold water  
Beat until volume of one quart.  
Add gradually:  
1 1/4 c. sugar  
1 1/2 c. flour  
1 tsp. baking powder  
1/2 tsp. salt  
1 tsp. vanilla

### SPONGE CAKE

### CUSTARD FROSTING FOR ANGEL FOOD CAKE

3 beaten egg yolks  
dash of salt  
1/4 c. sugar  
2 c. milk scalded  
1 tsp vanilla  
1/2 envelope gelatin softened in 1/8 c. cold water  
1/2 pint whipping cream, whipped

Combine beaten egg yolks, salt and sugar. Gradually stir in scalded milk. Cook in double boiler over hot water until mixture coats spoon, stirring constantly. Remove from heat. Add vanilla and the dissolved gelatin. Chill. Fold in whipping cream. Frost cake and store in refrigerator.

— Mrs. Simon Grasman

### CHOCOLATE CREAM FILLING

3 sq. unsweetened chocolate (melted)  
2 c. milk  
3/4 c. sugar  
1/4 c. flour  
1/2 tsp. salt  
2 beaten egg yolks  
1 tbsp. butter  
1 tsp. vanilla

Slowly blend together chocolate, sugar, milk, flour and salt. Cook, stirring, until thickened. Cook 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously. Return egg yolk mixture to pan and cook 2 minutes, stirring. Add butter and vanilla, cool. Use as filling for cream puffs, 8" pie shell, cake layers or eclairs. Makes 2 1/2 cups.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

9 inch layer cake.  
thoroughly. Add vanilla. Frosts top and sides of  
salt. Add sugar alternately with cream, beating  
Cream together butter, cream cheese, chocolate and  
1/4 c. soft butter  
8 ozs. soft cream cheese  
3 sq. melted unsweetened chocolate  
dash salt  
3 c. confectioners sugar  
1/3 c. light cream  
1 tsp. vanilla

### CHOCOLATE CREAM-CHEESE FROSTING

— Mrs. Robert Grit  
— Mrs. Jim Elzinga

two 9 inch layers or 10 inch tube cake.  
If desired, tint with food coloring. Enough to frost  
tion, until firmly peaked. Fold in vanilla.  
Slowly add syrup, beating thoroughly after each addi-  
1 tsp. at a time, beating until smooth and glossy.  
until mixture forms soft peaks. Gradually add sugar,  
Add salt to egg whites and beat with rotary beater  
1/4 tsp. salt  
2 egg whites  
1/4 c. sugar  
3/4 c. karo syrup  
1 1/4 tsp. vanilla

### NO COOK MARSHMALLOW FROSTING

### FLUFFY FROSTING

3 big tbsp. flour  
3/4 c. milk  
3/4 c. butter  
3/4 c. white sugar  
1 tbsp. vanilla

Boil flour and milk until thick, stirring constantly.  
Cool. Beat butter and sugar until creamy. Add van-  
illa. Add flour mixture and beat until fluffy. (To  
make chocolate frosting, add a little more sugar and  
3 tbsp. cocoa). This frosts top and sides of a 9 inch  
layer cake.

— Mrs. Jim Elzinga

### DELUXE FROSTING

1 pkg. Dream Whip  
1 pkg. instant vanilla pudding  
1 1/4 c. cold milk

Whip all together until mixture stands in soft peaks.

— Mrs. Ray Vanden Berg

### TOFFEE TOPPING FOR CAKE

Prepare favorite brown sugar or spice cake in large  
flat cake pan. Crush 6 (more if desired) Heath candy  
bars and sprinkle liberally over cake. Place under  
broiler until chocolate melts and toffee is somewhat  
melted.

— Mrs. David Schutt



— Mrs. Jim Elzinga

Mix all ingredients, except vanilla, in double boiler and beat at high speed over boiling water until it forms stiff peaks. Remove from heat and beat in vanilla. Spread on cooled cake. Makes enough for top and sides of 9 inch layer cake.

1 c. brown sugar  
1/4 tsp. salt  
1/2 tsp. cream of tartar  
2 egg whites  
3 tbs. water  
1 tsp. vanilla

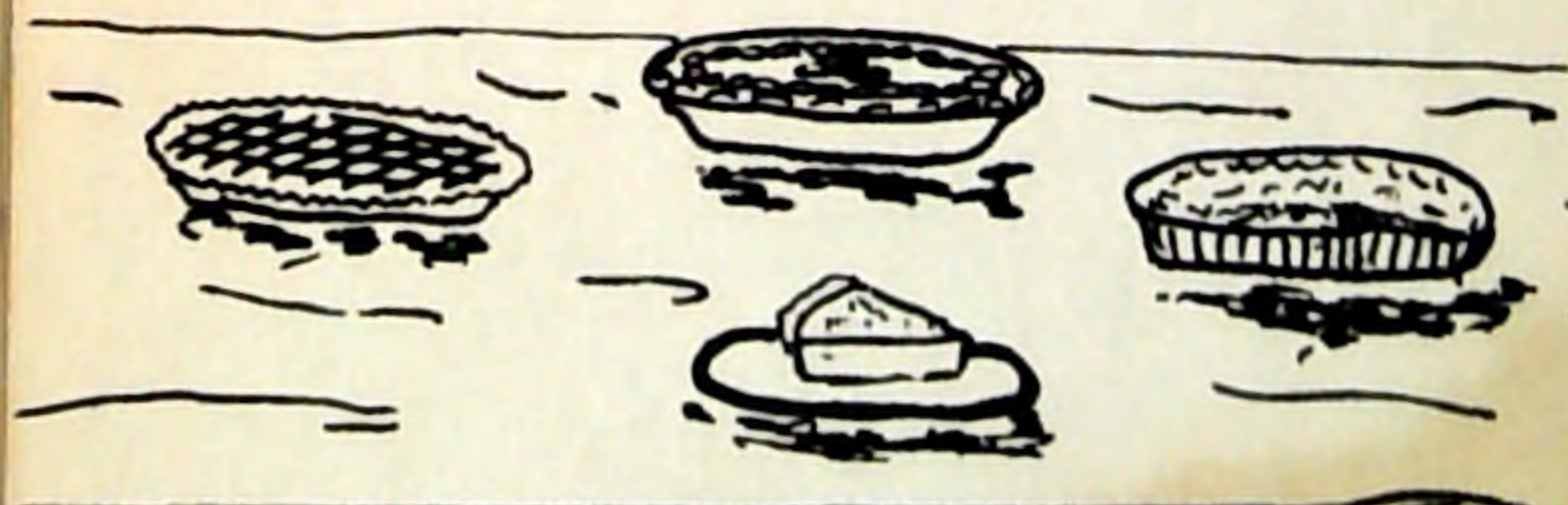
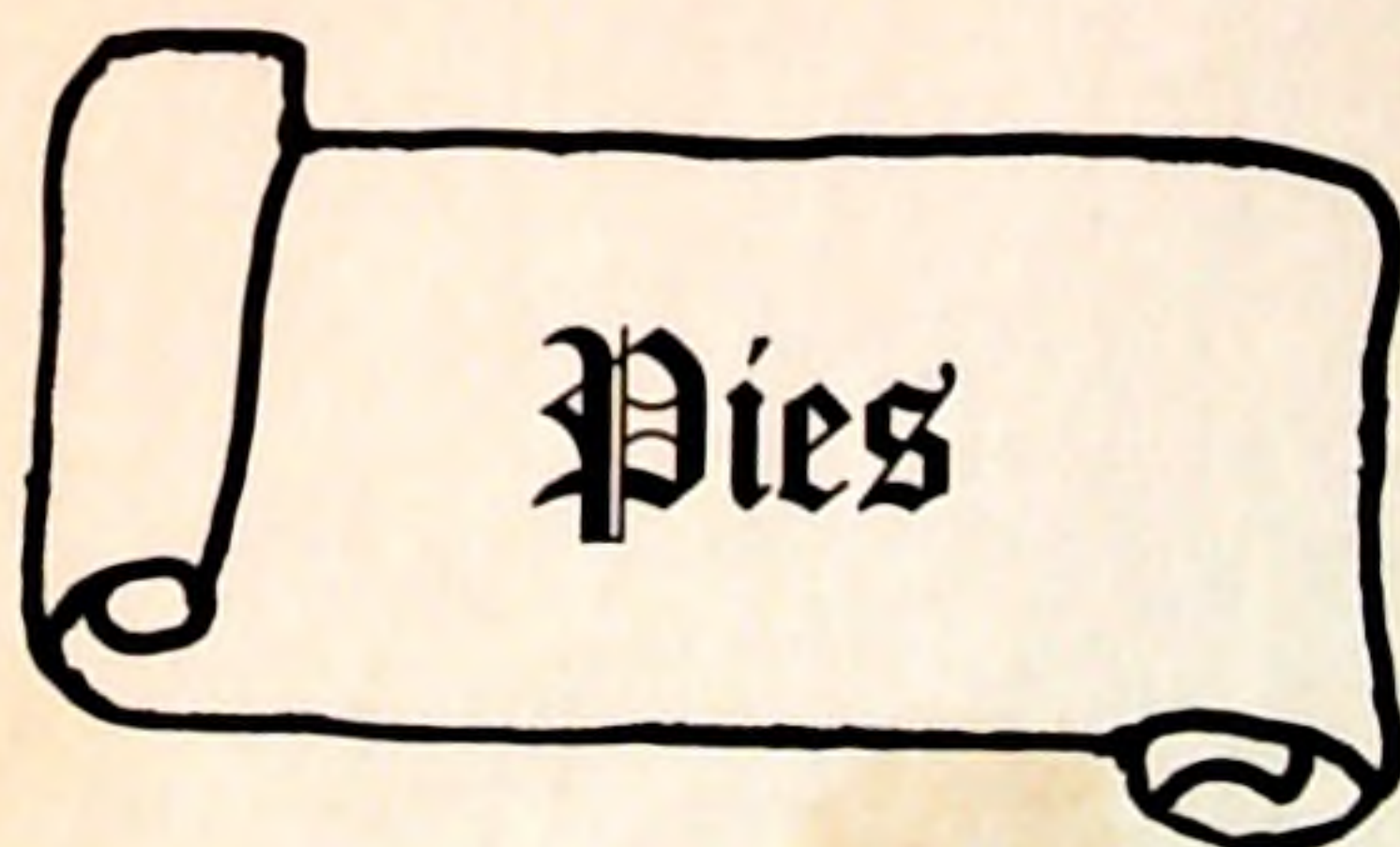
## SEA FOAM ICING

— Mrs. Jim Elzinga

Melt butter, blend in remaining ingredients. Spread on hot or cool 13 x 9 inch cake. Broil about three inches from heat for 2 minutes or until frosting is bubbly and browned.

1/4 c. butter  
1 c. brown sugar  
1 1/3 c. coconut  
1/2 c. chopped walnuts  
1 c. drained, crush pineapple (8 3/4 oz. can)

## PINEAPPLE TOPPER FROSTING



Two-crust, fruit-filled . . .  
Whip-topped, airy . . .  
Fine finale for simple or  
sumptuous meals.



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### PRALINE APPLE PIE

3 c. peeled, sliced apples	2 tbsp. honey
$\frac{1}{3}$ c. sugar	$\frac{1}{2}$ c. brown sugar
$\frac{1}{4}$ tsp. nutmeg	2 tbsp. butter
$\frac{1}{4}$ tsp. cinnamon	1 beaten egg
unbaked 9 inch pie shell	$\frac{1}{2}$ c. pecans

Combine apples, sugar, spices and put in pie shell. Bake at 400 degrees for 15 minutes. Mix honey, brown sugar and butter; bring to a boil. Add egg and nuts. Remove pie from oven and pour honey mixture on top. Return to 400 degree oven for 10 minutes. Reduce heat to 325 degrees and bake 30 minutes longer. Serve warm.

— Mrs. Jim Elzinga

### COCONUT CREAM PIE

$\frac{2}{3}$ c. sugar	1 tbsp. butter
$\frac{1}{2}$ tsp. salt	$1\frac{1}{2}$ tsp. vanilla
3 tbsp. cornstarch	$\frac{3}{4}$ c. coconut
3 c. milk	Baked pie shell
3 egg yolks, slightly beaten	

Mix sugar, salt and cornstarch together in a sauce pan. Stir in milk gradually. Bring mixture to a boil over moderate heat stirring constantly. Boil one minute. Then remove from heat and slowly stir at least half of the hot mixture into beaten egg yolks. Blend egg yolk mixture into remaining hot mixture in saucepan. Boil one minute longer, stirring constantly. Remove from heat and blend in butter and vanilla. Fold in  $\frac{3}{4}$  cup coconut. Pour filling into shell. Top with meringue or whipped cream and toasted coconut.

— Mrs. John VanEerden



— Mrs. Andrew Gelder

3 egg yolks, beaten  
1 c. maple syrup  
1 envelope plain gelatin  
1 c. heavy cream, whipped  
1/4 c. cold water  
3 medium bananas, sliced  
Add maple syrup to beaten egg yolks, continue to beat until well blended. Cook mixture in top of double boiler over boiling water for 10 minutes, stirring occasionally. Soften gelatin in cold water, add to cooked mixture. Refrigerate until mixture is of thick jelly consistency.  
Blend gelatin mixture into whipped cream, using low speed of mixer. Pour 1/2 of filling into a baked pie shell. Cool. Then put on a layer of sliced bananas and then remainder of filling. Top with chopped walnuts. Chill.

### BANANA CHIFFON PIE

— Mrs. Ray Steenwyk

Prepare pie shell and bake.  
1 c. whipping cream  
7 1/2 oz. jar marshmallow cream  
1 tsp. vanilla  
3/4 c. coconut  
1 oz. semi-sweet or unsweetened chocolate  
Whip cream until thick, fold in marshmallow cream and vanilla. Add 1/2 cup coconut and fold gently. Coarsely shave chocolate. Fold 1/2 of chocolate into above mixture. Put mixture into pie shell and sprinkle with remaining chocolate and 1/4 cup coconut. Refrigerate.

### CALICO PIE

### WHITE CHRISTMAS PIE

1 9-inch graham cracker pie crust  
(1 1/2 c. graham cracker crumbs, 1/4 c. melted oleo)  
1/2 c. white sugar  
1/4 c. flour  
1 envelope gelatin  
1/2 tsp. salt  
Mix these ingredients: slowly add 1 3/4 c. milk, bring to boil for 1 minute. Chill well, then add 3/4 tsp. vanilla, 1/4 tsp. almond flavoring.  
Beat 3 egg whites with 1/4 tsp. cream of tartar. Beat slowly, add 1/2 c. white sugar, fold in 3/4 c. coconut.  
Beat up 1 envelope Dream Whip, fold into above mixture. Pour into shell, sprinkle 1/2 c. coconut (shredded) on top. Chill several hours.

— Mrs. Nick Groendyk

### BLUEBERRY GLAZE PIE

1 9-inch baked shell  
1 qt. blueberries  
1 c. water  
1 c. sugar  
3 tbsp. corn starch  
1/4 tsp. salt  
2 tsp. lemon juice

If berries are frozen, thaw first. Cook 2 cups of berries with water and 1/2 cup sugar for 5 minutes.

Combine sugar, corn starch, and salt. Add a small amount of cooked mix to make a paste. Add paste to berries and cook until thick. Add lemon juice and cool.

Place remaining uncooked berries into pie shell and pour thickened berries over them. Cool thoroughly and serve with ice cream or whipped cream.

— Mrs. Will Berkenpas



— Mrs. John Morren

Meanwhile, combine Jello Pudding and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes, stirring once or twice. Then spoon over nut layer. Cool. Then chill in refrigerator. Garnish with Dream Whip and pecan halves.

Combine butter and sugar in a saucepan. Cook and stir until sugar melts and mixture bubbles vigorously. Remove from heat. Stir in nuts. Spread mixture over bottom of lightly baked pie shell. Bake in hot oven (425 degrees) for 5 minutes or until bubbly. Remove from oven.

A butterscotch filling conceals a layer of brown sugar and pecans.

1/3 c. butter or oleo  
1/3 c. firmly packed brown sugar  
1/2 c. chopped pecans  
1 lightly baked 8-inch pie shell  
1 pkg. Jello butterscotch or vanilla pudding  
2 c. milk  
1 c. prepared Dream Whip  
Pecan halves

### PRALINE PIE

### LIME CHIFFON PIE

1 envelope unflavored gelatin  
1/2 c. cold water  
1/2 c. sugar  
1/2 c. lime juice  
2 drops green food coloring  
1/2 tsp. grated lemon rind  
1/4 tsp. salt  
3 egg whites  
1/2 c. light corn syrup  
Baked 9 inch pie shell

Sprinkle gelatin on water in small pan. Let stand a few minutes to soften. Add sugar and stir over low heat until gelatin and sugar are dissolved. Remove from heat and stir in lime juice, food coloring and grated rind. Chill to the consistency of unbeaten egg white. Beat salt with egg whites until stiff, gradually add corn syrup, beating until stiff and glossy. Fold chilled gelatin mixture into beaten whites. Chill, stirring occasionally, until thick enough to pile up (about 1/2 hour). Pile into baked pie shell and chill till firm.

— Mrs. Jim Elzinga

### KEY LIME PIE

1 can condensed milk  
4 egg yolks  
1/2 c. lime juice

Beat 1 egg white stiff and fold into above mixture. Beat 3 egg whites and gradually add 6 tbsp. sugar and 1/2 tsp. cream of tartar. Put into baked pie shell and bake till egg whites are golden brown at 350 degrees.

— Mrs. Elmer Miedema



Mix above into crumb-like mixture. Sprinkle half of mixture in bottom of unbaked pie shell. Peel peaches (8 or 9 Red Haven) and slice. Sprinkle with lemon juice. Place remaining crumbs on top. Bake 10 minutes at 400 degrees then 45 minutes at 375 degrees. Top with whipping cream.

— Mrs. Tom Wiersma

3 tsp. butter  
3/4 c. sugar  
1/3 c. flour

### JERSEY PEACH PIE

Combine milk, marshmallows over low heat and stir until marshmallows melt. Remove from heat. Stir in all but 1/2 cup crushed Heath bars until partially melted, cool until thickened but not set. Fold in whipped cream or Dream Whip. Spoon into shell and chill until firm. Garnish with remaining crushed bars.

— Mrs. Robert Alles

1/2 lb. marshmallows  
1/4 c. milk  
6 Heath bars, crushed  
1 c. heavy cream or 2 pkg. Dream Whip

### TOFFEE DREAM PIE

Scald milk, add mixture of flour, salt and brown sugar, gradually stirring swiftly. Add egg yolks and butter and vanilla. Cool slightly and pour in baked shell and top with meringue.

— Mrs. Henry Koetje

3/4 c. flour  
1/4 tsp. salt  
3 egg yolks  
1 1/2 tsp. vanilla  
Scald milk, add mixture of flour, salt and brown sugar, gradually stirring swiftly. Add egg yolks and butter and vanilla. Cool slightly and pour in baked shell and top with meringue.

### BUTTERSCOTCH PIE

1/2 c. brown sugar  
3 c. milk  
4 tsp. butter

### FRESH PEACH PIE

Combine:  
2 1/2 to 3 tbsp. minute tapioca  
3/4 to 1 cup sugar  
1/4 tsp. salt  
4 c. sliced fresh peaches  
1 tbsp. lemon juice

Let stand 15 minutes. Put in 9 inch unbaked pastry shell. Dot with 1 tbsp. butter. Top with crust. Sprinkle with sugar. Bake at 400 degrees for 10 minutes. Reduce oven temperature to 350 degrees and bake till done, about 35 minutes.

— Mrs. Merle Meengs

### BLUEBERRY PIE

Combine:  
3 tbsp. minute tapioca  
3/4 to 1 c. sugar  
1/4 tsp. salt  
4 c. fresh or frozen blueberries  
1 tbsp. lemon juice

Let stand about 15 minutes or while preparing pastry for 9 inch pie. Place berry mixture in unbaked shell. Dot with 1 tablespoon butter. Top with crust. Sprinkle with sugar. Bake in 400 degree oven for 10 minutes. Reduce oven to 350 degrees and bake till top crust is nicely browned.

— Mrs. Merle Meengs



— Mrs. Will Berkenpas

Melt chocolate and butter, mixing well and drizzle over the banana on top. Chill to serve.  
 Slice 1 banana into baked shell and cover with 1/2 of pudding. Slice 2nd banana and cover with rest of pudding. Top with diagonally sliced 3rd banana arranged on top.  
 Prepare frosting. Stir in rum flavoring, salt and nutmeg. Fold into hot pudding.  
 In sauce pan combine pudding, gelatin, and milk, cook according to directions. Remove from heat and cover with waxpaper. Set aside.  
 Flour before adding shortening, then roll and place in pie pan and bake.

For pecan shell add 3 tbsp. of chopped pecans to  
 1 9-oz. pecan pie shell  
 1 tbsp. butter  
 1 sq. semi-sweet chocolate  
 3 bananas  
 dash of nutmeg  
 dash of salt  
 2 tsp. rum flavoring  
 1 pkg. fluffy frosting  
 2 1/4 c. milk  
 1 tbsp. gelatin  
 1 3-oz. pkg. vanilla pudding

# BANANA RUM PIE

## PECAN PIE

Boil: 1 c. white sugar  
 2/3 c. dark syrup  
 1/3 c. light syrup  
 1/4 c. oleo

Beat 3 eggs in bowl, pour first mixture over eggs slowly and stir well.  
 Add: 1/4 tsp. salt  
 1 tsp. vanilla  
 1/2 c. chopped pecans

Pour into 7 or 8 inch baked pie shell. Bake 45 minutes in 350 degree oven.

— Mrs. Nick Groendyk

## DUTCH APPLE PIE

5 large tart apples  
 1/2 c. brown sugar  
 1 tsp. cinnamon  
 1/2 c. white sugar  
 3/4 c. flour  
 1/3 c. butter

Pare and core apples, cut into thin slices. Arrange apple slices in pastry lined 9 inch pie pan. Combine brown sugar and cinnamon and sprinkle mixture over apples. Combine white sugar and flour. Cut in butter with pastry blender until mixture is crumbly. Sprinkle over apples. Bake at 400 degrees for 40 to 45 minutes.

— Mrs. Simon C. Grasman



— Mrs. Jim Elzinga

Beat together first 5 ingredients. Add next 4 ingredients and mix well. Pour into pastry shell. Bake in slow oven (300 degrees) 50 - 60 minutes or until just set.

1 unbaked 9 inch pie shell  
 1 1/4 c. pecan halves  
 1 tsp. vanilla  
 2 sq. unsweetened chocolate (melted)  
 1/4 tsp. salt  
 1 c. dark corn syrup  
 2 eggs  
 1 tsp. flour

### CHOCOLATE PECAN PIE

— Mrs. Terry Nichols

Bake at 375 degrees for 40 - 45 minutes.

1 unbaked pie crust  
 Mix: 3 beaten eggs, not foamy  
 1 c. white sugar  
 1/4 c. melted butter  
 1/2 c. dark corn syrup  
 Add: 1 c. Pecans

### PECAN PIE

— Mrs. Henry Koeltje

Mix together and heat until coats spoon or mixture bubbles a few times. Add vanilla. Let cool until mixture begins to thicken. Beat egg whites stiff and fold in. Chill. Top with whipped cream and chipped chocolate. The real whipped cream, makes the pie.

1 envelope gelatin  
 1/2 c. sugar  
 1 1/8 tsp. salt  
 1/4 tsp. nutmeg  
 1 3/4 c. milk  
 2 beaten egg yolks  
 1/2 tsp. vanilla

### CHOCOLATE SUNDAE PIE

### SMOOTH PUMPKIN PIE

2 eggs, slightly beaten  
 2 c. (1 lb. can) pumpkin  
 3/4 c. sugar  
 1/2 tsp. salt  
 1 tsp. cinnamon  
 1/2 tsp. ginger  
 1/2 tsp. cloves  
 1 2/3 c. evaporated milk or light cream

Mix ingredients in order given. Pour into an unbaked pastry shell. Bake in a hot oven 400 degrees for 50 minutes or until a knife inserted half-way between the center and the edge of the filling comes out clean.

— Mrs. Si Geers

### QUICK APPLE MARSHMALLOW PIE

6 large apples (peeled and thinly sliced)  
 20 large marshmallows  
 1/2 c. water  
 1/2 c. sugar  
 1/4 tsp. cinnamon  
 1/4 c. butter  
 Baked 9 inch pie shell

Put all 6 ingredients in pan and simmer 5 minutes or until apples are tender and marshmallows melted. Cool slightly and pour into shell. When cold, top with whipped cream.

— Mrs. Jim Elzinga



— Mrs. Ray Steenwyk

Heat water and syrup to boiling. Mix cornstarch and water to a paste; Add to syrup and water. Cook stirring constantly, until thickened. Add coloring. Cool. Stir in extract. Slice strawberries and arrange in pastry shell. Spoon on glaze. Chill and serve with or without whipped cream.

1 qt. fresh strawberries  
1/4 tsp. almond extract (optional)  
red food coloring  
2 tbsp. water  
2 tbsp. corn starch  
3/4 c. light corn syrup  
1/2 c. water

### GLAZED STRAWBERRY PIE

— Mrs. Henry Beute

Beat the egg yolk and milk in a saucepan. Add the pudding mix and cook until thickened. Pour over date pie and top with crumbs. Chill.

### Pudding

Make date mixture and crumbly mixture according to the date bar package. Put all but 1/2 cup of the crumbly mixture in a 9 inch pie pan. Pour in the date mixture. Bake at 375 degrees for 15 minutes. While this is baking have the remaining 1/2 cup crumbs baking on a sheet of foil until browned. Cool pie.

1 pkg. date bar mix  
1 egg yolk  
1 3/4 c. milk  
1 pkg. vanilla pudding

### QUICKIE DATE CREAM PIE

### RHUBARB PIE

1 baked pie shell  
Combine in top of double boiler:  
4 c. cubed, pink unpeeled rhubarb  
1 1/2 c. sugar  
1/4 c. quick cooking tapioca  
3 beaten egg yolks

Cook over boiling water, stirring occasionally, until tapioca dissolves and rhubarb is tender. Stir in 1 tbsp. butter. Pour in baked pie shell. Top with meringue using 3 egg whites.

— Mrs. Simon C. Grasman

### ICE CREAM PIE

Pastry shell or graham cracker crust  
1 pkg. instant chocolate pudding  
1 pkg. instant vanilla pudding  
2 c. ice cream  
1 1/2 c. milk  
vanilla

Mix pudding and milk. Add softened ice cream and top with whipped cream.

— Mrs. John Morren  
— Mrs. Seth Post



— Mrs. John Morren

Dissolve jello in boiling water. Add frozen strawberry mixture on top of pie. Chill until firm, about one hour. Cool 5 minutes, stirring twice. Pour into pie shell. Chill according to package directions. Remove from heat. Cook

Combine jello pudding and milk in saucepan. Cook (or use  $\frac{3}{4}$  cup water and 2 cups sweetened sliced strawberries) 1 pkg. frozen strawberry halves, 10 oz. 1 c. boiling water 1 pkg. jello - strawberry, 3 oz. 1 baked 9 inch pie shell 2 c. milk 1 pkg. jello vanilla or banana cream pudding, 3 oz. smooth filling.

The sparkling strawberry glaze tops a creamy

### STRAWBERRY GLAZE PIE

### CHERRY ANGEL PIE

4 eggs, separated  
 $\frac{1}{8}$  tsp. salt  
 $\frac{1}{2}$  tsp. cream of tartar  
 sugar  
 1 can (1 lb.) pitted red, sour cherries in syrup  
 1 tbsp. cornstarch  
 $\frac{1}{4}$  tsp. almond extract  
 1 c. heavy cream

To make shell: Beat egg whites and salt until foamy, add cream of tartar. Continue beating, adding 1 cup sugar gradually, until very stiff. Spread 1 inch layer on bottom of greased 9 inch pie pan. Spread an even layer around sides of pan. Bake at 250 degrees for 1 hour; turn off heat and let stand in oven 1 hour longer. To make filling: drain cherries, reserving  $\frac{1}{2}$  cup syrup. Mix cornstarch, 2 tablespoon sugar and the syrup and cook, stirring, until thick. Add small amount of mixture to slightly beaten egg yolks. Stir into mixture in pan and cook 2 minutes, stirring. Add flavoring and cherries, chill. Whip cream until stiff and fold into cherry mixture. Pile in cold meringue shell and chill 12 hours.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

Mash berries, add sugar and marshmallow cream. Let stand 25 minutes. Freeze milk until crystals form, then whip till thick. Fold in berry mixture and lime juice. Put in pie shell and store in freezer at least 2 hours before serving. Decorate with fresh berries.

1 pint strawberries (washed and hulled)  
 $\frac{1}{2}$  c. sugar  
 1 jar ( $\frac{7}{8}$  oz.) marshmallow cream  
 $\frac{1}{2}$  c. evaporated milk  
 $\frac{1}{4}$  c. lime juice  
 baked 9 inch pie shell

### FROZEN STRAWBERRY - MARSHMALLOW PIE

— Mrs. Jim Elzinga

Drain pineapple, reserving syrup. Mix  $\frac{1}{3}$  cup flour and 1 cup sugar, add  $\frac{1}{4}$  cup pineapple syrup and cook over low heat, stirring constantly, 3 or 4 minutes. Add rhubarb and cook gently until rhubarb is soft but pieces are still whole, 2 or 3 minutes. Add pineapple and mix lightly. Pour into 9 inch pie shell and dot with 2 tbsp. butter. Put a lattice crust on top and bake at 350 degrees until golden brown.

1 can (15 $\frac{3}{4}$  oz.) crushed pineapple  
 3 c. fresh rhubarb, cut in  $\frac{1}{2}$  inch pieces.

### RHUBARB - PINEAPPLE PIE

### STRAWBERRY - LEMON CHIFFON PIE

1 envelope unflavored gelatin  
 $\frac{1}{2}$  c. cold water  
 4 beaten egg yolks  
 dash of salt  
 6 oz. can frozen lemonade concentrate  
 4 beaten egg whites  
 $\frac{1}{2}$  c. sugar  
 $\frac{1}{2}$  c. heavy whipped cream  
 10 oz. pkg. frozen sliced strawberries  
 (thawed and drained)  
 Baked 9 inch pie shell

In medium saucepan soften gelatin in cold water. Add egg yolks and salt. Cook over low heat, stirring constantly until gelatin dissolves and mixture is slightly thick. Remove from heat stir in lemonade concentrate, chill until mixture mounds when spooned. Beat egg whites with sugar until very stiff. Fold into whipped cream then strawberries. Pile into cooled pie shell; chill until firm.

— Mrs. Jim Elzinga

### STRAWBERRY RHUBARB PIE

3 c. cubed rhubarb  
 1 c. hulled strawberries  
 $1\frac{1}{2}$  c. sugar  
 2 tbsp. tapioca  
 2 tbsp. cornstarch

Mix sugar, tapioca, cornstarch together and coat rhubarb and strawberries with mixture. Let stand while making pastry. Put in 9 inch unbaked pie shell. Top with pie crust and bake at 375 to 400 degrees for about 40 minutes.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

Mix and press into 9 inch pie pan. Bake at 350 degrees for 10 minutes. Cool. Dissolve 1 3-oz. pkg. orange jello in 1 c. boiling water. Add 1/2 c. cold water, then 1 c. orange sherbet. Stir until melted. Add 1 can (15 3/4 oz.) crushed pineapple, drained. Chill until thick and pour into pie shell. Chill until firm and top with whipped cream.

1 1/4 c. graham cracker crumbs  
1/2 c. coconut  
1/3 c. melted butter

### PINEAPPLE AMBROSIA PIE

— Mrs. Jay De Jongh

Pour mixture into unbaked pie shell. Bake 425 degrees for 10 minutes, then 350 degrees about 25 to 30 minutes, or until set. Top with meringue and brown.

Mix together: 1 1/4 c. sugar, 3 tbsp. flour, pinch salt. Add: 1 c. milk, 3 slightly beaten egg yolks, 2 c. diced rhubarb.

### RHUBARB CREAM PIE

### SKY HIGH LEMON PIE

1 9-inch pastry shell  
4 tbsp. corn starch  
3 tbsp. flour  
1 3/4 c. sugar (for filling)  
1/4 tsp. salt  
2 c. water  
4 eggs, separated  
1 tsp. grated lemon rind  
1/2 c. lemon juice  
2 tbsp. butter  
1/4 tsp. lemon extract  
1/2 c. sugar (for meringue)

1. Prepare and bake a pastry shell.
2. Combine corn starch, flour, sugar, and salt in medium sauce pan; stir in water; cook, stirring constantly until mixture thickens and boils 3 minutes. Remove from heat.
3. Beat egg yolks in a small bowl; blend in about 1/2 cup of hot mixture; slowly stir back into sauce pan; cook over low heat stirring constantly 3 minutes or until mixture loses its gloss.
4. Stir in lemon rind, juice, and butter. Cool. Pour into baked pastry shell. Chill.
5. Beat egg whites and lemon extract until foamy in medium size bowl; beat sugar 1 tbsp. at a time until meringue stands in soft peaks.
6. Pile meringue on filling, spreading to edges of crust.
7. Bake in 350 degree oven for 12 minutes or until peaks of meringue are golden brown.

— Mrs. Si Geers



— Mrs. Nick Groendyk  
— Mrs. Jim Elzinga

This dough will remain soft in the refrigerator and can be taken out and rolled at once.

Makes two, nine inch, double crust pie and one nine inch shell.

Dough can be left in refrigerator up to 3 days or it can be frozen until ready to use.

With a fork mix first four ingredients. Beat remaining ingredients in separate dish. Combine the two mixtures, stirring with fork until all ingredients are moistened. Then with hands, mold dough into 5 balls. Chill at least 15 minutes before rolling out.

4 c. flour  
1 3/4 c. vegetable shortening 1 egg  
1 tsp. sugar  
2 tsp. salt  
1/2 c. water  
1 tsp. vinegar

### FOOL-PROOF PIE CRUST

— Mrs. Lloyd Boerman  
— Mrs. Ben Bonema

Bake 12 minutes at 350 degrees.

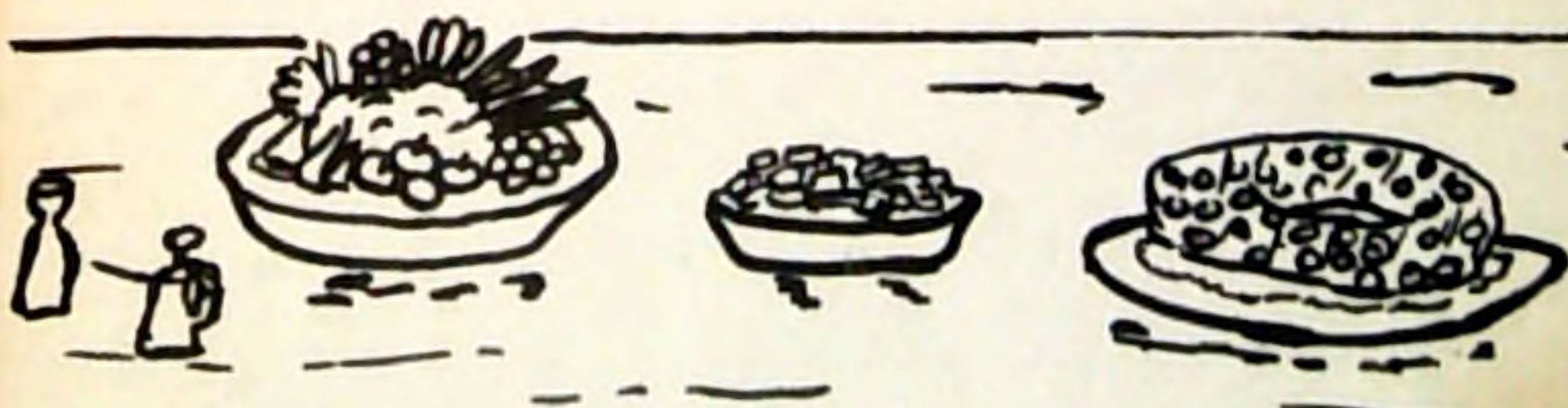
Beat egg whites until foamy, adding sugar gradually, beat until stiff. Add salt and vanilla and then cold corn starch mixture. Beat all together.

Add cold water to corn starch, add boiling water and cook until thick. Cool, carefully remove top "skin" from mixture.

1 tsp. corn starch  
2 tsp. cold water  
1/2 c. boiling water  
3 egg whites  
6 tsp. sugar  
1 tsp. vanilla  
Pinch of salt

### NEVER FAIL MERINGUE

## Salads



Crisp, cool, vegetable-green . . .  
Fruit-sweet, luscious . . .  
Meal accompaniment or  
special feature.



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### RED SALAD

- 1 small package raspberry jello
- 1 c. crushed pineapple — drained
- 1 c. applesauce
- 1 c. pineapple juice — add water

Boil pineapple juice and water. Add to jello and stir till dissolved. Then add pineapple and applesauce. Chill till set

— Mrs. Sidney De Jong

### TIL'S SALAD

- 3 pkgs. strawberry jello
- Add 2½ c. boiling water — stir till dissolved.
- Then add 1 can whole cranberry sauce.
- 4 oz. crushed pineapple
- 15 oz. pkg. of frozen strawberries
- Refrigerate till set.

— Mrs. Harm Stulp

### VEGETABLE JELLO SALAD

- 1 pkg. lemon jello
- 1 c. boiling water
- 1 c. cottage cheese
- ½ c. milk
- ½ c. sliced carrots
- ½ c. salad dressing
- ½ c. crushed, drained pineapple
- ½ c. celery

Dissolve jello in water. Cool. Mix milk, and salad dressing. Blend all ingredients together and put in ring mold. Serve on lettuce.

— Mrs. Henry Vanden Burg



— Mrs. Terry Nichols

Thaw melon balls and save juice. Drain pineapple and save juice. Combine the juices for  $1\frac{1}{2}$  cups (if not enough add water). Heat  $\frac{3}{4}$  cup of juice and add to jello. Add rest of juice and let jello set till firm. Mix with whipped cream whip. Add the fruit and nuts.

1 pkg. lemon jello  
1 pkg. dream whip  
1 pkg. frozen melon balls  
1 tall can pineapple tidbits  
 $\frac{1}{2}$  c. nutmeats

### MELON BALL SALAD

— Mrs. Henry Vanden Burg

Bring juice to boil and pour over jello. Add cheese and mix well. Cool till partially set. Whip. Add pears, pecans and topping that has been mixed according to directions on package 12 servings.

1 pkg. lime jello  
 $\frac{3}{4}$  c. pear juice  
1 large package cream cheese  
1 No. 2  $\frac{1}{2}$  can of pears, diced  
 $\frac{1}{2}$  c. chopped pecans  
1 pkg. dream whip

### PEAR SALAD

### SUNSET SALAD

1 pkg. (3 oz.) orange-pineapple jello  
 $\frac{1}{2}$  tsp. salt  
 $1\frac{1}{2}$  c. boiling water  
1 can ( $8\frac{3}{4}$  oz.) crushed pineapple  
1 tbsp. lemon juice  
1 c. coarsely grated carrots  
 $\frac{1}{3}$  c. chopped pecans (optional)

Dissolve jello and salt in boiling water. Add undrained pineapple and lemon juice. Chill until thick. Then fold in carrots and pecans. Chill until firm and unmold.

— Mrs. Mart Geelhoed

### MOLDED SOUR CREAM SALAD

1 pint sour cream  
1 sm. bottle maraschino cherries  
2 c. drained orange sections  
2 c. crushed, drained pineapple  
2 c. miniature marshmallows  
2 c. coconut

Dissolve 1 pkg. any flavor jello in 1 c. pineapple or orange juice. Add to above mixture and mold. Serves. 10.

— Mrs. Henry Vanden Burg

### CHERRY SALAD

1 large package cherry jello  
1 can Thank You cherry pie filling  
1 pkg. dream whip

Mix jello according to directions. Add filling. Set in mold. Before serving, top with Dream Whip.

— Mrs. Sidney De Jong



— Mrs. Clarence Steenwyk

1 - 29 oz. can apricots — drained and cut  
1 - 29 oz. can crushed pineapple — drained  
2 - 3 oz. pkg. orange jello  
2 c. hot water  
1 c. apricot pineapple juice  
3/4 c. small marshmallows  
Mix and put in 9x13 in. pan. Chill.  
Combine:  
1/2 c. sugar  
3 tbsp. flour  
Blend in 1 slightly beaten egg. Add 1 c. pineapple  
apricot juice. Cook until thick — add 2 tbsp. butter.  
Cool and spread over chilled jello. Cover with 1/2 pint  
whipped cream.

### APRICOT SALAD

— Mrs. Roger Gritter

2-3 oz. pkg. cherry jello  
2 c. boiling water  
2 c. cold water or 12 ice cubes  
When slightly thickened add 3 sliced bananas.  
Pour into 7x11 pan. When firm top with mixture of:  
1 c. sour cream  
2 c. miniature marshmallows  
Sprinkle with chopped nuts or sliced almonds. Let  
set over night.

### CUTE & QUICK SALAD

### LEMON JELLO SALAD

2 pkg. lemon jello  
2 c. boiling water  
2 c. ginger ale  
20 ounce can pineapple (drained well)  
1 c. marshmallows  
2 large bananas

Dissolve jello in boiling water; add gingerale. Chill  
till partially set. Drain 1 c. juice from pineapple and  
save for topping. Add pineapple, bananas and marsh-  
mallows to jello. Chill till firm.

Topping:

1/2 c. sugar  
2 tbsp. flour  
2 tbsp. butter  
1 c. pineapple juice  
1 egg, beaten  
1 pkg. Dream Whip

Mix sugar, flour, beaten egg and juice. Cook until  
thickened. Add butter. Cool. Fold mixture into pre-  
pared Dream Whip and spread on top of jello mixture.

— Mrs. John Van Eerden



— Mrs. Roger Gritter

2 pkg. lime jello  
2 c. boiling water  
2 c. Vernors ginger ale  
2 c. sliced bananas  
1 tbs. lemon juice  
1 1/2 c. drained pineapple tidbits  
1/4 c. sliced maraschino cherries  
1/4 c. pecan halves

Dissolve jello and cool, then add ginger ale. Pour 1/4 in. into ring mold and let set. Score and slice bananas, dip in lemon juice and arrange as "wreath" on jello. Add remaining ingredients to cooled jello and pour over bananas.

### TANGY CHRISTMAS SALAD

— Mrs. Ben Bonnem

1 pkg. red jello  
1 pkg. green jello  
1 pkg. orange jello

Prepare separately—using 1 c. boiling water and 1/2 c. cold water for each. Place in separate 8 in. pans. Chill until firm. Cut into small cubes.

Stir 1 c. pineapple juice (heated to boiling) into 1 pkg. lemon jello. Add 1/2 c. cold water. Cool till syrupy. Then whip until fluffy.

Fold in 1 pkg. Dream Whip (whipped according to package directions).

Fold in jello cubes.

Put in 13x9 pan lined with graham cracker crust or serve on lettuce.

### JEWEL SALAD

### THREE LAYER CHRISTMAS SALAD

1st. layer  
2 pkg. strawberry jello  
2 c. boiling water  
1 — 16 oz. pkg. frozen strawberries, drained  
1 1/2 c. juice plus water  
Chill.

2nd layer:  
1 pkg. lemon jello  
1 c. boiling water  
3/4 c. pineapple juice  
1 — 9 oz. can crushed pineapple

Chill jello, water and juice until slightly thickened. Whip jello, fold in 1 pkg. Dream Whip, whipped and pineapple. Pour over first layer and chill until set.

3rd. layer  
2 pkg. lime jello  
2 c. boiling water  
1 1/2 c. cold water

Pour over second layer when slightly thickened and chill until firm.

Pan size: 10x15x2

— Mrs. Roger Gritter

### SOUR CREAM BLUEBERRY SALAD

Mix together:  
1 c. drained chunk pineapple  
1 1/2 c. miniature marshmallows  
1/4 c. halved maraschino cherries  
1 c. blueberries  
1 c. sour cream  
Refrigerate.  
Serve on lettuce leaf.

— Mrs. Jim Elzinga



—Mrs. Sidney De Jong

bowl. Refrigerate for 24 hours. Serves 6.  
first ingredients. Mix with fruit. Place in mold or  
Whip  $\frac{1}{2}$  c. whipping cream and mix with the  
1 c. mandarin oranges (cut once and drain)  
1 c. pineapple tidbits (cut in half and drain)  
1 c. fruit cocktail or white cherries (drained)

1 c. miniature marshmallows

Mix in another bowl:

Beat egg in top of double boiler. Add sugar and

vinegar and place over boiling water. Cook and

1 tsp. butter

2 tsp. vinegar

2 tsp. sugar

1 egg

## FRUIT SALAD

—Mrs. Dick Rus

Yield — Large bowl

cool whip. Add bananas before serving.

Chill fruit and drain well. The drier the fruit the

3 sliced bananas

1 container cool whip or real whip

$\frac{1}{2}$  pkg. miniature marshmallows

1 can pineapple chunks

1 jar maraschino cherries

1 can fruit cocktail

1 can mandarin orange slices

1 can light sweet cherries

1 can dark sweet cherries

## FRUIT SALAD

## QUICK EASY FRUIT SALAD

1 can Peach Thank You pie filling  
1 can drained pineapple tidbits  
1 can mandarin orange sections (drained)  
1 can pitted dark cherries (drained)  
1 c. pitted, halved grapes  
1 banana (optional)

Mix thoroughly. Chill. May be used for dessert or  
salad. Miniature marshmallows may also be added.

— Mrs. Jim Elhart

## RAW CRANBERRY SALAD

Mix:

2 c. raw ground cranberries

3 c. miniature marshmallows

$\frac{3}{4}$  c. sugar

Let this stand overnight.

Add:

2 c. diced apples

$\frac{1}{4}$  tsp. salt

$\frac{1}{2}$  c. seedless grapes

Fold in 1 c. of whipped cream.

— Mrs. Lee Wassink

## CRANBERRY SALAD

$\frac{3}{4}$  lb. quartered marshmallows

1 pint whipping cream

2 c. cranberries — ground

1 c. sugar

1 small can crushed pineapple

Add marshmallows to whipped cream. Let set two  
hours. Mix cranberries with sugar and let stand two  
hours.

Combine with crushed pineapple (without juice) and  
let stand overnight.

— Mrs. John Morren



— Mrs. Ken Ball

Pour over beans. Let stand over night.

$\frac{2}{3}$  c. salad oil  
 $\frac{2}{3}$  c. vinegar  
 $\frac{2}{3}$  c. sugar

Mix well:

Add chopped onion and green pepper if desired.  
 1 can green beans  
 1 can yellow beans  
 1 can kidney beans (rinsed)

Drain well:

### BEAN SALAD

— Mrs. Roy Buist

serve.

Combine and keep in refrigerator until ready to

$\frac{1}{2}$  c. sugar  
 1 tsp. flour  
 $\frac{1}{2}$  c. vinegar  
 1 tsp. mustard  
 $\frac{1}{2}$  tsp. salt

Boil and stir until clear:

$\frac{1}{2}$  c. onion  
 $\frac{1}{2}$  c. celery  
 $\frac{1}{2}$  c. green pepper  
 1 can veg all  
 1 can kidney beans

Drain and rinse:

### VEG ALL SALAD

### BEAN SALAD

1 can green beans  
 1 can wax beans  
 1 can kidney beans  
 1 can lima beans  
 1 green pepper cut into slivers  
 $\frac{1}{2}$  c. thinly sliced red onion

Marinate 24 hours in the following:

$\frac{3}{4}$  c. sugar  
 $\frac{2}{3}$  c. wine vinegar  
 $\frac{1}{3}$  c. salad oil  
 1 tsp. salt  
 $\frac{1}{3}$  tsp. pepper  
 $\frac{1}{2}$  tsp. garlic salt  
 $\frac{1}{2}$  tsp. worcestershire sauce

— Mrs. Mart Geelhoed

### PUDDING SALAD

2 — 3 oz. pkg. vanilla pudding  
 3 c. juice from fruits (not grapefruit juice)  
 Cook as for pudding. Cool.

Add:

1 #303 can grapefruit  
 1 — 13 oz. can pineapple tidbits  
 1 large can mandarin oranges

Add fruits and chill. Serve on lettuce. Serves 10-12.  
 The number of servings can be increased by adding sliced bananas, grapes or cherries.

— Mrs. Roger Gritter



— Mrs. John Morren

Makes eight lighter-than-air-servings.

Dissolve jello and sugar in boiling water. Add cold water, chill until slightly thickened. Fold in whipped cream; then fold in remaining ingredients. Spoon into 1½ qt. mold or eight individual molds. Chill until firm. Unmold. Garnish with additional whipped cream, coconut and fruit, if desired.

Here's all you do.

2/3 c. tender moist coconut

1¼ c. seeded halved red grapes or one banana (diced)

Sections from 2 oranges — diced — about ¾ c.

1 c. whipping cream or Dream Whip

¾ c. cold water

1 c. boiling water

1 tbsp. sugar

1 — 3 oz. pkg. jello (orange pineapple or orange flavor)

#### AMBROSIA MOLD

#### CHICKEN LUNCHEON SALAD

2/3 c. instant rice

1/4 tsp. salt

3/4 c. boiling water

Put in bowl and cover for 15 minutes.

Add:

3/4 c. mayonnaise

1 tbsp. real lemon

1 tsp. salt

1/8 tsp. pepper

Mix lightly.

Add:

1½ c. diced cooked chicken or 2 cans boned chicken

1 c. diced celery

1 c. grated carrots

1/2 c. chopped walnuts

Pack in paper cups and turn out on lettuce.

— Mrs. Henry Vanden Burg

#### CHICKEN CHOW MEIN SALAD

2 heads lettuce (medium size)

2 cans chow mein noodles

3 or 4 celery stalks

onion

1 can peas, drained

3 cans boned chicken

2 hard boiled eggs

Mayonnaise to moisten. Break up lettuce and put noodles in last. Serves 25.

— Mrs. Henry Vanden Burg



— Mrs. Judd Oudbier

add diced apples.  
Mix together and chill. Serve on lettuce leaf. May  
1/2 can (small) crushed pineapple  
1 c. salad dressing  
1/2 to 3/4 can peas or small pkg. frozen peas (cooked)  
2 eggs — hard boiled and diced  
3/4 c. celery — diced  
5 c. cooked diced chicken

### CHICKEN SALAD — Cold

— Mrs. Judd Oudbier

1 1/2 c. potato chips — crushed  
3/4 c. shredded velveta cheese  
Bake 20 minutes at 425 degrees.  
over top:  
Combine all ingredients. Put in 9x13 pan. Sprinkle  
3/4 c. sour cream  
3/4 c. mayonnaise  
3 tbsp. lemon juice  
3 tsp. grated onion  
Mix together:  
3/4 tsp. Accent  
3/4 tsp. salt  
3 c. toasted almond slivers  
3 c. celery — diced  
3 c. cooked chicken — diced

### CHICKEN SALAD — Hot

### TOSSED SALAD

Clove or garlic - rub bowl  
1/2 head lettuce - shredded  
2 c. raw spinach  
2 tomatoes - quartered  
1 cuke - sliced  
8 radishes - cut, sliced or diced  
1/2 c. celery - diced  
A few strips American cheese  
1/4 tsp. margarine  
1/8 tsp. Basil  
Salt to taste

Toss lightly with french dressing.

— Mrs. Mart Geelhoed

### POTATO SALAD DRESSING

2 eggs  
2 tbsp. sugar  
1/4 c. vinegar  
3/4 c. water  
1 tbsp. flour

Beat eggs and sugar together, add remaining ingredients and cook until thick, stirring constantly. Cool and pour over potato salad.

— Mrs. Jim Elzinga



— Mrs. Tom Wiersma

Combine in blender or shake well.

1 c. sugar  
2/3 c. catsup  
1 c. salad oil  
1 small grated onion  
1/2 c. vinegar  
1/2 green pepper, minced  
juice of 1 lemon  
1 tsp. salt  
1 tsp. paprika

### FRENCH DRESSING

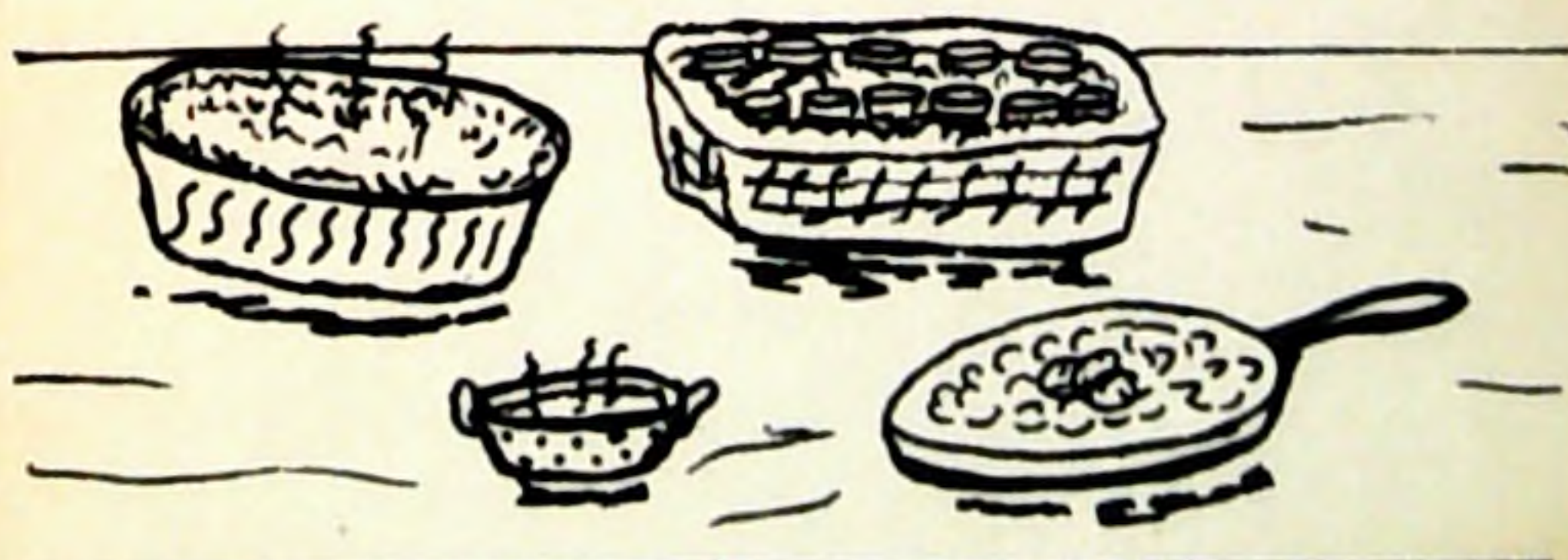
— Mrs. Roger Buist

Combine and chill.

1 3/4 c. mayonnaise  
1/2 to 1 c. chili sauce  
2 hard cooked eggs, diced fine  
1/4 c. sweet pickles, cut up (or pickle relish)  
1/8 c. onion, minced  
1/4 c. pimento

### THOUSAND ISLAND DRESSING

## Main Dishes



Biscuit-topped, savory . . .  
Bubbly, well-seasoned . . .  
Full course meal-in-a-dish.



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### HAM POTATO BAKE

3 c. thinly sliced, cooked potatoes  
(4 to 6 medium potatoes)  
1 to 2 c. cubed cooked ham or canned luncheon meat  
1 small onion, finely chopped  
2 tbsp. chopped parsley  
1 can (1 $\frac{1}{4}$  c.) condensed cream of celery soup  
 $\frac{1}{2}$  c. milk

Mix together the cooked potatoes, ham (save some for the top) chopped onion and parsley in a 1 $\frac{1}{2}$  qt. casserole. Blend together the celery soup and milk; gently stir this liquid through the potato mixture. Put some of the cubed ham over the top. Bake in moderate oven at 350 degrees for 30 minutes.

Makes 6 servings.

— Mrs. Mart Geelhoed

### INDIAN CHEESE BAKE

3 beaten eggs  
 $\frac{1}{4}$  c. flour  
2 tbsp. sugar  
2 c. grated sharp cheddar cheese  
2 — 1 lb. cans whole kernel corn  
1 pkg. dried chopped beef

Combine eggs, flour, sugar and beat well. Add cheese, corn and dried beef. Pour mixture into greased 1 $\frac{1}{2}$  qt. casserole and bake at 350 degrees for 1 hour. Serves 8.

— Mrs. Jim Elzinga



— Mrs. Jim Elzinga

Bake at 350 degrees for 1 hour.

Combine ingredients together in a greased 2 qt. casserole, reserving  $\frac{1}{2}$  c. cornflake crumbs for garnish.  
 2 c. cooked noodles  
 $\frac{1}{4}$  c. chopped green pepper  
 1 lb. minced ham  
 1 beaten egg  
 2 tbsp. melted butter  
 1 lb. 1 oz. can creamed corn  
 $\frac{3}{4}$  c. shredded cheese  
 $1\frac{1}{2}$  c. cornflake crumbs

### HAM AND NOODLES HOT DISH

— Mrs. Robert Van Laar

Mix all together and bake at 350 degrees for  $1\frac{1}{2}$  hour. Serves 6.

1 c. corn beef  
 $\frac{1}{2}$  c. shredded Velveeta cheese  
 1 can cream of chicken soup  
 7 oz. bag of noodles (cooked)  
 $\frac{1}{4}$  c. chopped onion  
 $\frac{1}{4}$  c. chopped celery  
 1 c. drained peas  
 1 c. milk

### CORN BEEF CASSEROLE

### HOT GERMAN POTATO SALAD

8 medium potatoes  
 $\frac{1}{2}$  c. chopped onion  
 16 slices bacon  
 2 tbsp. flour  
 2 tbsp. sugar  
 1 tsp. celery seed  
 $1\frac{1}{2}$  tsp. salt  
 dash pepper  
 $\frac{2}{3}$  c. vinegar  
 $\frac{1}{2}$  c. water

Cook potatoes in jackets until tender. Fry bacon until crisp. Drain and crumble. (Save 4 tbsp. bacon fat).

Add onions to bacon fat and cook 1 minute. Blend in flour, sugar, celery seed, salt and pepper—Add vinegar and water—Cook and stir until thick. Add bacon. Peel and slice the potatoes. Pour dressing over potatoes, toss lightly and serve hot.

— Mrs. Alvin Bruursema

### GERMAN POTATO SALAD

5 cans Irish potatoes or 14 medium potatoes cooked in jackets. Peel and slice, and salt and pepper in layers. Slice small onion. Separate into rings. Put over potatoes in layers, fry  $\frac{1}{2}$  lb. bacon crisp, crumble over potatoes. Combine the bacon grease, 2 tbsp. corn starch, 1 c. vinegar and 1 c. sugar. Heat and pour over potatoes. Let stand 5 or 10 minutes. Mix lightly. Refrigerate at least 2 hours. Mix lightly again. Bake 30 to 35 minutes at 325 degrees. Sprinkle with parsley. Serve warm.

— Mrs. Dick Rus



— Mrs. David Skutt

Try basting a clove studded ham with Coca Cola. It contains the sugar and other flavors which add to the ham flavor.

— Mrs. Orville Pasma

Simmer spareribs in 1 c. water until tender, about 30 minutes, drain. Combine remaining ingredients and cook until transparent. Let set. Rub the drained spareribs with a paste made by combining 1 1/2 tbsps. soy sauce and 2 tbsps. cornstarch. Drop them in deep fat (365 degrees) until brown, about 1 minute. Drain on a paper towel. Stir them into the first mixture and serve. They can be stored in the refrigerator until ready to serve, at which time they can be quickly heated.

### SWEET-SOUR SPARERIBS

2 lbs. spareribs, cut into 2 in. pieces 1 tbsps. cornstarch  
1 c. water 3 tbsps. soy sauce  
1/2 c. sugar 1/2 c. vinegar

— Mrs. Lee Wassink

Pour this mixture over the meat and bake about 1 1/2 hours, turning meat occasionally.

2 c. water  
1 tsp. chili powder  
1/3 c. Worcestershire Sauce  
1 c. catsup

Heat together in a sauce pan:

Place 3-4 lbs. spareribs in pan with meaty side up. Cut slices of onions over top. Brown in 450 degree oven for 30 minutes. Reduce heat to 350 degrees.

### BARBECUED SPARERIBS

### BARBECUED SPARE RIBS

3 or 4 lbs. of spareribs	salt to taste
1 medium onion	3/4 c. catsup
2 tbsps. vinegar	2 tbsps. Worcestershire sauce
2 tbsps. lemon juice	1 tsp. dry mustard
2 tbsps. brown sugar	2 c. of water

Oven 375 degrees

Put ribs in pan, cover bottom with water, turn over to brown. Cover part of the time. The last hour of baking time, pour fat from ribs and pour sauce over them, keep basting for about 1 hour.

— Mrs. George Grasman

### BAKED BEANS

1 lb. beans	1/2 lb. bacon
1/2 can tomato soup	1/2 c. brown sugar
1/2 c. catsup	salt to taste

1. Soak beans overnight.
2. Par boil with 1 tsp. soda for 5 min., discard water.
3. Using warm water, boil beans until they are done (at least 1 to 1 1/2 hours).
4. Slice and fry bacon, heat soup, catsup and sugar. Add to beans.
5. Cover roaster and place in oven at 200 degrees for 5 hours. Stir if needed.

— Mrs. Sanford De Haan



— Mrs. Don Koolenga

Top with additional bacon.

Bake at 350 degrees for 30 minutes.

In skillet, cook bacon. Remove and crumble. Cook onions in drippings. Stir in soup, water salt and pepper. Add potatoes and beans. Put into 1½ qt. casserole. Stand up quartered franks around edge.

2 slices bacon  
½ c. chopped onion  
½ c. water  
1 can cream of mushroom soup  
3 c. sliced cooked potatoes  
1 c. cooked cut green beans  
½ lb. franks split and cut in half  
½ tsp. salt — dash of pepper

#### FRANKFURTER CROWN CASSEROLE

#### PENNY SUPPER

6 wieners thinly sliced in disks  
4 cooked potatoes diced (medium potatoes)  
2 tbsp. minced onion  
¼ c. soft butter or margarine  
1 c. left over peas or beans or both  
1 can cream of chicken soup  
1 tsp. prepared mustard  
salt and pepper to taste

Cream of mushroom or cream of celery may be used instead of the chicken soup.

Combine all ingredients in a bowl and stir lightly until well mixed.

Put in 7 by 11 in. baking dish and dot with reserved wiener "pennies". Cover tightly with foil and bake in a 350 degree oven for 30 minutes. Serves 6.

For quickie dish combine all of the ingredients in a heavy skillet and heat until bubbly.

— Mrs. William Dreise



— Mrs. Fred Kerkstra

Yield: 10-12 servings.

Cook celery in 1-in. of boiling water until tender or saute with onion and green pepper in butter until soft. Blend in flour to make a paste. Add milk and cook over hot water, stirring constantly until smooth. Add mushroom soup, chicken, and pimento; heat. Add salt. Pour mixture into a greased 2 qt. casserole. Mix crumbs and cheese; sprinkle over casserole. Bake in 375 degree oven for 30 minutes or until golden brown and bubbling hot. NOTE: If desired buttered corn flakes may be substituted for bread crumbs and cheese. Casserole may be prepared and refrigerated overnight before baking.

- 1 c. celery, diced
- 1 medium onion, chopped
- 2 tbsp. green pepper, minced (optional)
- 5 tbsp. butter
- 6 tbsp. flour
- 3 c. milk
- 1 can cream of mushroom soup
- 4 c. cooked chicken, diced
- 2 tbsp. pimento, minced
- 1/4 tsp. salt
- 1 c. soft bread crumbs
- 1 c. American cheese, grated

## PLANTATION CHICKEN

## CHICKEN CASSEROLE

- Mix together:
- 3 c. cooked cut up chicken (3 medium breasts)
  - 3 c. celery sliced diagonally
  - 3/4 c. almond slivers
  - 3/4 tsp. salt
  - 3/4 tsp. Accent
- Add:
- 3 tsp. grated onions
  - 3/4 c. mayonnaise
  - 3 tbsp. lemon juice
  - 3/4 c. sour cream
- Crush: 1 1/2 c. potato chips
- 3/4 c. shredded Velveeta cheese
- Sprinkle over top
- Bake at 425 degrees for 20 minutes uncovered.
- Serves 12.
- Put cheese on last few minutes

— Mrs Henry Vanden Burg

## SCALLOPED CHICKEN

- 1 cooked chicken (cut-up)
- 3 c. cooked rice (1 c. raw equals 3 c. cooked)
- 2 c. soft bread crumbs
- 2 c. chicken broth
- 1 can cream of mushroom soup
- 1/2 small jar pimento
- 4 well-beaten eggs
- salt and pepper

Mix all the ingredients together and put in 9x13 in. pan. Bake for one hour at 350 degrees. Top with crushed potato chips if desired.

Serves approximately 16.

— Mrs. Orville Pasma



—Mrs. Simon Grassman

1 1/2 lb. hamburger  
1 1/2 tsp. salt  
1/8 tsp. pepper  
1 tsp. oregano  
1 egg  
1 small onion  
1 c. tomato juice or (1/4 can tomato soup and milk to fill 1 c.)  
3/4 c. Rolled oats  
Mix all together and shape into 1 in. meat balls. Brown under broiler, then place in baking dish. Cover with sauce made of:  
1 c. tomato soup  
1 tsp. oregano  
1/4 to 1/2 c. water (use drippings from broiler pan)  
Cover and bake at 350 degrees for about 1 hour, basting occasionally.

### PIZZA MEAT BALLS

—Mrs. Henry Vanden Burg

8 center cut pork chops  
2 eggs, slightly beaten  
1/4 double salines, finely crushed  
Milk to cover, salt and pepper  
Dip chops in eggs and cover with cracker crumbs. Brown in shortening until crisp and golden. Place in shallow baking dish. Pour enough milk over to cover. Bake at 375 degrees for 1 hour after milk bubbles.

### CHICKEN CHOPS

### MEAT BALLS WITH SPICY SAUCE

Meat balls:

- 2 eggs, beaten
- 1 c. milk
- 1 c. soda crackers, crushed
- 2 lbs. lean ground beef
- 2 tsp. salt
- 1 tsp. pepper
- 2 tbsp. onion juice

To beaten eggs add milk and cracker crumbs, add remaining ingredients and mix thoroughly. Form mixture into small, round balls about one in. diameter. Place on cooky sheet about one in. apart. Broil on both sides until brown and cooked through.

Sauce:

- 3/4 c. chopped onion
- 1 clove garlic
- 5 tbsp. olive oil
- 2 — 1 lb. cans tomatoes
- 2 — 6 oz. cans tomato paste
- 1 tbsp. sugar
- 1 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 rounded tbsp. oregano
- 2 tbsp. parsley flakes
- 1/2 tsp. basil leaves
- 1 bay leaf

Brown onion and garlic in olive oil in large skillet. Add remaining ingredients in order listed and simmer for one-half hour. Remove garlic and pour sauce over hot meat balls. Meat balls and sauce may be made ahead and frozen separately.

—Mrs. Evert Bulter



Mix and put in loaf pan. Bake 1 hour at 375 degrees.  
 —Mrs. Evert Butler

1 1/2 lbs. ground beef  
 1 can mushroom soup  
 1 c. small bread cubes  
 1/4 c. finely chopped onions  
 1/2 tsp. salt  
 Dash of pepper

### FLUFFY MEAT LOAF

Bake at 350 degrees about 1 hour or till done.  
 —Mrs. Marvin Veldhouse

Mix all together.  
 1 can cream of mushroom soup  
 1 can whole kernel corn  
 5 or 6 potatoes (peeled and cubed)  
 1 pkg. smoke links (cut up)

### HOT DISH

Combine and bake in buttered casserole dish at 325 degrees until firm.  
 —Mrs. Jim Elzinga

1 1/2 tsp. melted butter  
 1 tsp. sugar  
 2 beaten eggs  
 2 c. canned (cream style) corn  
 2 c. scalded milk  
 1 tsp. salt  
 1/8 tsp. pepper

### CORN PUDDING

Make meat loaf, put in bottom of casserole dish. Slice potatoes on top of meat loaf. Add salt. One can cream style corn on top of potatoes. Bake at 350 degrees for 1 1/2 to 2 hours covered.  
 —Mrs. Dick Rus

### SHEPHERDS PIE CASSEROLE

### SCALLOPED POTATOES

8 medium potatoes, thinly sliced (2 qts.)  
 1/4 c. chopped green pepper  
 1/4 c. minced onion  
 1 can condensed cream of mushroom soup  
 1 c. milk  
 2 tsp. salt and dash of pepper

Alternate layers of potatoes, green peppers and onions in 2 qt. casserole. Combine soup, milk and seasoning; pour over potatoes.

Cover; bake in moderate oven at 350 degrees for 45 minutes. Remove cover and bake 20 minutes longer or till potatoes are tender.

—Mrs. Ray Steenwyk

### CREAM CHEESE POTATOES

10 potatoes  
 1/2 c. butter  
 milk, as desired  
 1 tbsp. onion flakes  
 8 oz. pkg. cream cheese

Cook and whip potatoes adding milk and butter. Add onion and cream cheese. Whip again. Place in covered casserole and bake 25 minutes at 325 degrees.

—Mrs. Ken Ball



— Mrs. Art Mulder

Mix with salad dressing.  
a few strips of bacon fried and crumbled  
tomato wedges  
1/4 c. green pepper (chopped)  
2 stalks celery (chopped)  
1 can tuna

Add:

Drain in colander and cool by running cold water through.  
1 tsp. salt  
2 c. macaroni (sea shell or elbow)

Cook:

### HOT DAY CASSEROLE

— Mrs. Sidney De Jong

Combine rice, onion and celery. Add raw steak cut into small pieces. Dilute soup with an equal amount of water. Add soy sauce and salt. Bake in a greased casserole for 1 1/2 hours at 300 degrees.

1 lb. pork steak — cubed  
1/2 c. uncooked rice  
1/2 c. chopped onion  
1/2 c. cut celery  
1 — 10-oz. can cream of mushroom soup  
2 tsp. soy sauce  
1/2 tsp. salt

### PORK AND RICE CASSEROLE

### PASTIES

1 lb. ground round steak  
1/2 lb. ground pork and suet  
1 tsp. salt  
pepper  
1 onion  
6 carrots  
2 potatoes  
2 crust pastry for pie

Dice carrots, potatoes, onions and add other ingredients. Mix together. Place pie crust in bottom. Add filling. Then top crust. Flute and cut slits. Bake at 425 degrees for 1 hour. Then at 300 degrees for 1/2 hour. May be made as individual pies in small pans.

— Mrs. Sidney De Jong

### RICE AND HAMBURG CASSEROLE

1 lb. hamburger, brown with a little onion  
1/2 c. rice  
1 1/2 c. water, simmer for 10 minutes  
1 can cream of chicken soup  
1 can cream of celery soup

Mix all together, top with cracker crumbs, pats of butter.

Bake at 350 degrees for 1 hour.

— Mrs. Nick Groendyk

— Mrs. Robert Vander Kam



—Mrs. Don Kooienga

1 onion  
1 lb. hamburger  
3 or 4 stems celery  
1 1/4 c. water  
1 c. rice  
1 can cream of chicken soup  
1 can of mushroom soup  
1 can peas (drained) optional  
Brown onion, add hamburger, fry. Add water and celery, simmer 10 minutes or more. Put in casserole with raw rice and soup. Bake at 350 degrees for 1 1/2 hours.

### DELISH CASSEROLE

—Mrs. Ray Vanden Berg

1 pkg. mixed vegetables  
1 can cream of mushroom soup  
Mix with: 2 large can Franco American Spaghetti  
Sprinkle top with crushed soda crackers mixed with melted oleo. Bake at 350 degrees for 1 hour. (You can sprinkle top with grated parmesan cheese. This is very good).

Brown: 2 lbs. hamburger  
onion

### FRANCO AMERICAN SPAGHETTI HOT DISH

### DELICIOUS HOT DISH

1 lb. ground beef  
little onion  
1 can tomato soup  
little mustard  
1 tsp. salt

Brown ground beef and onion. Put all ingredients in a greased casserole dish and add 2 c. dried beans and 1 tsp. brown sugar. Top with 3 sliced apples.

Cover and bake at 350 degrees for about 1 hour.

— Mrs. Jim Elzinga

### TEXAS CASSEROLE

1 c. uncooked rice  
1 lb. hamburger or more  
1 medium chopped onion  
1 green pepper (chopped)  
4 stalks cut up celery  
2 tomatoes or 1 can tomatoes  
1 can beef broth soup (bouillon)

Brown hamburger in butter until it separates. Add onion, green pepper and celery. Cook over low heat until barely tender (about 15 minutes covered). Put uncooked rice in bottom of 2 qt. casserole. Spread with tomatoes. Cover with hamburger, vegetable mixture. Pour undiluted bouillon soup over all.

Bake in 350 degrees pre-heated oven for 1 1/2 or 2 hours. Serves six or more.

— Mrs. Fred Kroll



— Mrs. Orville Pasma

Mix soup and water, add all the other ingredients, reserving  $\frac{1}{4}$  c. each of the cashews and noodles for garnish. Bake 40 minutes at 325 degrees. Dress top with nuts and noodles before serving.

1 can turkey (chicken or tuna)  
1 can cream of mushroom soup  
1 can Chow Mein noodles  
1 c. celery (cut fine)  
 $\frac{1}{4}$  c. chopped onion  
 $\frac{1}{2}$  c. cashews  
 $\frac{1}{4}$  c. water

### CHOW MEIN HOT DISH

— Mrs. Andrew Gelder

Heat and stir, spoon over squares.

Cut into squares and serve with:  
1 can cream of mushroom soup  
1 can cream of chicken soup  
 $\frac{1}{2}$  to  $\frac{3}{4}$  c. milk

Combine all ingredients. Spoon into a 9 by 13 in. pan. Chill in refrigerator a few hours or overnight. Bake covered about 2 hours at 300 degrees. Remove cover and brown. Sprinkle with crushed potato chips.

1 lb. ground beef  
1 c. uncooked rice  
1 medium onion — chopped  
1 medium green pepper — diced  
1 c. grated carrots  
4 c. milk  
 $\frac{1}{4}$  tsp. garlic salt  
salt and pepper to taste

### SUPERIOR CASSEROLE

### TURKEY BOMBAY

$\frac{1}{2}$  c. diced green pepper  
1 small onion minced  
 $\frac{1}{2}$  c. oleo  
1 c. chopped pared apple  
1 c. raw rice  
 $2\frac{1}{2}$  c. broth or water  
 $\frac{3}{4}$  c. tomato juice  
 $\frac{1}{2}$  tsp. pepper  
4 c. turkey or chicken  
 $\frac{1}{2}$  c. grated cheese over top  
Bake at 350 degrees for  $1\frac{1}{2}$  hours.

— Mrs. Tom Wiersma

### CRISPY BAKED CHICKEN

Dip pieces of chicken in melted oleo.  
Roll in corn flake crumbs.  
Arrange in baking pan lined with foil; pieces just touching in a single layer. Sprinkle with salt to taste.  
Cover and bake  $2\frac{1}{2}$  hours at 325 degrees.  
Uncover last half hour to get crispy.

— Mrs. Mart Geelhoed

### EISENHOWER CHICKEN

1 large fryer	1 c. catsup
$\frac{1}{2}$ c. celery diced	salt to taste
$\frac{1}{4}$ c. lemon juice	1 chopped onion
1 c. water	2 tbsp. brown sugar
2 tbsp. vinegar	dash of pepper
2 tbsp. fat	

Cut up chicken, season and brown. Remove to casserole. Add ingredients and bake at 350 degrees for 1 hour, basting occasionally.

— Mrs. Tom Wiersma



— Mrs. Neal Vanden Band  
8 in. pan. Bake for 20 minutes at 375 degrees.  
Top with crust: use "Rolled Bisquick" recipe. Roll out to 1/4 in. in thickness or enough to cover an 8 by 8 in. pan. Bake for 20 minutes at 375 degrees.  
Add chicken and vegetables and put in casserole. Cook until thick.  
Melt butter and add flour, milk and chicken broth.  
2 tbs. minced onion  
1 c. cooked frozen peas  
1 c. celery partly cooked  
2 c. cooked cut up chicken  
1/2 c. top milk  
1 c. chicken broth  
1/2 c. flour  
3 tbs. butter

### CHICKEN PIE

— Mrs. Andrew Gelder  
(Do not peek while baking).  
Bake at 350 degrees for 3 hours.  
Cover tightly with foil.  
Over top sprinkle 1 pkg. Lipton Onion soup mix. Sprinkle with pepper and paprika.  
Lay pieces of raw chicken on top.  
1 can cream of celery soup  
1 can cream of mushroom soup  
celery (1 or 2 stalks)  
2 c. boiling water  
1 c. rice  
In a 9 by 13 in. pan put:

### CHICKEN AND RICE HOT DISH

### 7 CAN CASSEROLE

2 cans boned chicken  
1 can chicken rice soup  
1 can cream of mushroom soup  
1 can pimentos  
1 small can evaporated milk  
1 can chow mein noodles

Mix together. Put in buttered dish. Sprinkle more noodles on top.

Bake at 350 degrees for 1 hour.

— Mrs. John Van Eerden

### CHOP-STICK TUNA

1 can cream of mushroom soup  
1/4 c. water. Mix together.

Add: 1 can drained tuna

1/4 c. diced celery

1/4 c. chopped onion

1 can Chow Mein noodles. Place most on the top.

Pour into **ungreased** pie pan or flat pan and bake for 15 minutes at 375 degrees.

— Mrs. Henry Vanden Burg



— Mrs. Russell Hibma

Bake at 350 degrees for 25 to 30 minutes.

Top with crumbs.

Place in  $1\frac{1}{2}$  or 2 qt. casserole.

Stir in soup, milk, pimento, salt and pepper. Bring to boil. Add noodles and tuna.

and cook until tender.

Melt Crisco in large skillet, add onion, green pepper and cook until tender.

Preheat oven at 350 degrees.

$\frac{1}{2}$  c. bread crumbs or potato chip crumbs

1 can ( $6\frac{1}{2}$  or 7 oz.) tuna

$\frac{1}{8}$  tsp. pepper

1 tsp. salt

1 tsp. chopped pimento

$\frac{1}{2}$  c. milk

1 —  $10\frac{1}{2}$  oz. can cheddar cheese soup

2 tbsp. chopped green pepper

$\frac{1}{3}$  c. chopped onion

$\frac{1}{2}$  c. Crisco

4 oz. noodles

## TUNA NOODLE CRISP

## HAM AND BEAN CASSEROLE

Loaf:

1 lb. ground cooked ham

$\frac{1}{3}$  c. dry bread crumbs

1 tbsp. chopped parsley

$\frac{1}{3}$  c. milk

2 beaten eggs

2 tbsp. chopped onion

Glaze:

$\frac{1}{2}$  c. brown sugar

$\frac{1}{4}$  c. vinegar

2 tbsp. dry mustard

Filling:

1 can (1 lb.) pork and beans with tomato sauce

1 c. (1 medium) chopped apple

Combine loaf ingredients; mix well and form into ring by pressing evenly around sides of a deep  $1\frac{1}{2}$  qt. round casserole. Bake at 350 degrees for 20 minutes. Meanwhile combine glaze ingredients in saucepan and boil one minute. Add 2 tbsp. glaze to beans and apple mixture. Remove casserole from oven, place bean mixture in center of loaf and baste loaf and beans with glaze. Return to oven for 30 minutes. Baste and bake 15 minutes more.

— Mrs. Jim Elzinga



—Mrs. Gerben De Jong

3 hours before serving boil beans in 2 qt. water and 1 tsp. salt for 2 minutes. Let stand one hour. Add onion (with cloves) celery stalks and bay leaf. Simmer, covered 1 hour. Meanwhile brown pork, add 1 1/2 tsp. salt, garlic and 1 1/2 c. water. Simmer 40 minutes. Add tomato puree, simmer 20 minutes more. Drain beans, remove onion, celery and bay leaf. Stir beans into pork and simmer 10 minutes longer. Makes 6 servings.

1 lb. dried navy beans  
salt  
1 onion studded with 3 cloves  
2 celery stalks  
1 bay leaf  
2 tbsp. shortening  
2 lb. boneless pork shoulder cut into 1 in. cubes  
1 c. chopped onion  
1 clove garlic minced  
1 c. tomato puree  
1/4 tsp. pepper

#### PORK AND BEAN STEW

#### BAKED BEANS

3 cans pork and beans or 1 great big can  
6 slices bacon cut  
1 green pepper cut fine  
2 tbsp. chili sauce, optional  
1 onion  
1/3 box light brown sugar  
1/2 bottle catsup

Brown bacon, onion and pepper, add sugar and catsup. Pour on beans, mix well.

Bake at 325 degrees for 1 hour.

—Mrs. Sidney De Jong

#### PORK ROAST CASSEROLE

3 lb. pork roast cubed and cooked  
1/2 c. juice of the meat  
3 c. cooked noodles  
1/2 c. milk  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 small can pimento (optional)

Mix in large casserole and dab with butter. Bake 2 hours at 350 degrees.

—Mrs. Alvin Bruursema

#### DELICIOUS CASSEROLE

1 lb. veal and pork. Brown. Add onion and small amount of water. Simmer.

Add 3 c. noodles, 1 can cream of mushroom soup, 1 can chicken vegetable soup and peas or corn and 1/2 c. sour cream.

Bake at 350 degrees about 1 hour.

—Mrs. Henry Vanden Burg



— Mrs. Donald L. Schutte

at 350 degrees.  
reserving  $\frac{1}{2}$  can of noodles for topping. Bake 1 hr.  
celery. Simmer 5 mins. Add remaining ingredients  
You sauce. Add water from bean sprouts, onion and  
Fry meat, when browned add salt, sugar and Show  
1 can chow mein noodles  
1 can cream chicken soup  
1 can mushroom soup  
2 tbsp. Show-You sauce  
1 can bean sprouts  
1 c. celery — chopped  
1 med. onion — sliced  
1 tsp. salt  
1 tbsp. sugar  
3 pork steaks — cubed

### CHOP SUEY CASSEROLE

— Mrs. Donald Schutte

1  $\frac{1}{2}$  hours at 375 degrees.  
into baking dish and top with bacon slices. Bake  
Combine remaining ingredients, add to beans. Pour  
tender, making sure there remains plenty of juice.  
Wash beans. Soak 5 hours. Cook without salt until  
 $\frac{1}{2}$  c. catsup  
1 medium onion — chopped  
 $\frac{1}{4}$  c. molasses  
1 tsp. dry mustard  
 $\frac{3}{4}$  c. brown sugar  
 $\frac{1}{2}$  tsp. salt  
1 lb. navy beans (pinto or pea size)

### BAKED BEANS

### CHOP SUEY CASSEROLE

1  $\frac{1}{2}$  lb. Chop Suey meat. Brown and simmer with 1  
onion and 1 c. celery.  
Add 1 can cream of mushroom soup  
1 can mushrooms  
2 tbsp. Worcestershire sauce  
1 can cream of chicken soup  
 $\frac{1}{4}$  pkg. very fine flat noodles (cooked)  
Sprinkle 1 can chow mein noodles on top.  
Bake 1 hour at 350 degrees.

— Mrs. Tom Wiersma

### BEEF STEW

1 lb. cubed beef  
2 tbsp flour  
 $2\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. pepper  
2 tbsp. fat  
1 tsp. garlic  
 $2\frac{1}{2}$  c. water  
1 tsp. Worcestershire sauce  
1 medium onion (diced)  
1 bay leaf  
 $\frac{3}{4}$  c. diced celery  
2 c. carrots  
2 c. diced potatoes

Put flour, salt, pepper over meat. Brown in fat. Add  
garlic, water, sauce, onion and bay leaf and simmer  
for 1  $\frac{1}{2}$  hours. Add remaining ingredients and simmer  
about 2 more hours.

— Mrs. Roger Kuipers



—Mrs. Dick Rus

Brown hamburger, onion, and green pepper till onion is golden brown. Do not break up meat too fine. Cook a white sauce of the butter, flour, salt pepper, and the milk. Add the meat mixture and potatoes. Mix lightly. Put into buttered casserole and lay slices of cheese over the top. Bake at 350 degrees for 20 to 25 minutes.

1 lb. hamburger  
1 medium onion chopped  
2 tsp green pepper (chopped)  
1 tsp. Worcestershire sauce (may omit)  
2 or 2 1/2 c. cooked potatoes cubed  
4 tsp. butter  
5 tsp. flour  
1 tsp. salt  
1/4 tsp. pepper  
2 c. milk

#### BUSY DAY CASSEROLE

#### DINNER IN A DISH

1 lb. ground beef  
3 large potatoes  
3 onions  
1 tsp. salt, little pepper  
2 — 1 lb. cans cream style corn  
1 can tomato soup

Brown ground beef slightly leaving meat in chunks. Slice potatoes and onions about 1/4 in. thick. In the bottom of a 2 qt. casserole place ground beef, next potatoes then onions. Sprinkle each layer with salt and pepper.

Next corn. Pour tomato soup over all.

Bake in oven that has been preheated at 350 degrees for 1 1/2 hours.

—Mrs. Sidney De Jong

—Mrs Roger Kuipers

#### EASY CASSEROLE

1 lb. ground beef  
1 onion  
1 large can spaghetti or spaghettios  
1 can Veg-all

Brown ground beef and onion in a little oleo. Add other ingredients.

Bake in a greased casserole at 300 degrees for 1/2 hour.

—Mrs. Sidney De Jong



—Mrs. John Morren

1 lb. ground beef  
1 onion  
3 c. water  
1 can mushroom steak sauce (little can)  
1 c. celery leaves  
2 carrots — cut  
2 or 3 potatoes (quartered)  
salt and pepper to taste  
Brown beef, onion, over low heat. Add water, salt, pepper and vegetables. Bring to a boil and turn heat down. Simmer until vegetables are done. Stir in mushroom sauce.

### GROUND BEEF STEW

—Mrs. Henry Beute

5 raw potatoes  
1 lb. hamburger (or 2 c. left over roast beef)  
1 medium onion (diced)  
1 can vegetable beef soup (undiluted)  
1 can cream of mushroom soup (undiluted)  
potato chips  
Slice potatoes in a buttered casserole, break up raw meat (or left over meat), add vegetable soup, onion and mushroom soup.  
Crumble potato chips on top. Cover and bake for 50-60 minutes at 325 degrees.

### THANK YOU CASSEROLE

### HAMBURGER CASSEROLE

1 lb. hamburger  
1 small onion  
1 can tomato soup  
celery salt  
garlic salt  
bay leaf (ground)  
1 pkg. noodles  
2 c. bread crumbs, browned in butter

Fry hamburger and onion till tender. Cook noodles as directed on package. Combine the two mixtures and add soup and season to taste. Top with bread crumbs and bake at 350 degrees for 1 hour.

—Mrs. Roger Timmer

### HAMBURG POTATO CASSEROLE

Brown together:  
1 lb. hamburger  
1 medium onion  
salt and pepper to taste

Pour off excess grease. Add 1 can cream of chicken soup or cream of celery soup. Pare and slice 5 medium potatoes put layers in buttered casserole. Cover with layer of meat mixture, then another of potatoes.

Pour enough milk over this that it shows around the edges. Bake at 350 degrees until done.

—Mrs. Nick Groendyk



## Canning & Preserves



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CANDIES

CANNING &  
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### BREAD AND BUTTER PICKLES

25 to 30 medium pickles	6 c. sugar
8 white onions (chopped)	2 tbsp. mustard seed
2 sweet peppers (chopped)	1 tsp. turmeric
1/2 c. salt	1/2 tsp. cloves
5 c. cider vinegar	

Wash pickles and slice thin. Add onions, peppers and salt, let stand 3 hours or over night. Combine remaining ingredients and bring to a boil. Add drained pickle mixture and heat thoroughly, but do not boil. Pack in hot jars; seal.

A head of dill can be packed on top of each jar if you like a little dill flavor.

—Mrs. Jim Elzinga

### BREAD AND BUTTER PICKLES

Cut up and mix:	1 red sweet pepper
6 medium onions	4 qt. sliced pickles
1 green pepper	

Put in large pan in layers, first pickles, then onion mixture, etc. As you proceed sprinkle 1/3 c. salt and 1 tray ice cubes throughout. Also put 1 tray ice cubes on top. Let stand 3 hours. Drain water off.

Combine:	3 c. white vinegar
5 c. sugar	1 1/2 tsp. celery seed
1 1/2 tsp. turmeric	2 tbsp. mustard seed

Pour over pickles and heat to boiling. Put in prepared jars and seal. Should stand one month before using.

—Mrs. Marve Veldhouse



—Mrs. Merle Meengs

If proper lids are used these pickles will not ferment.  
 For best results place jars in water canner and let water come to a boil, simmer 5 minutes.  
 Scrub cucumbers. Prick with fork before putting them in jars or quarter lengthwise. Put dill in bottom and top of jar. Bring water, vinegar, salt, and alum to a boil and pour over pickles in jars and seal.  
 1 c. coarse salt  
 3 qt. water (not softened water)  
 1 qt. vinegar  
 1 tsp. alum  
 dill

### DILL PICKLES

—Mrs. Ken Ball

Brine: (enough for about 8 qt.)  
 4 qt. water  
 1 qt. vinegar  
 1 c. salt  
 Scrub and prick pickles. Put garlic clove, onion slice and some dill on bottom and top of each jar of pickles. Fill with boiling brine and seal.  
 Put jars in canner in hot water and bring to a boil. Remove from stove and let stand in hot water 20 minutes. Remove from canner.

### DILL PICKLES

### SWEET DILL PICKLES

Wash cucumbers and soak in clear cold water over night. Slice pickles and pack in jars.

Mix:

4 c. bulk vinegar	2½ c. sugar
1½ c. water	⅓ c. salt

Bring to boil and pour over pickles. Put one head of dill at the top of each jar. Seal. Yield: enough liquid for 4 qt.

—Mrs. Douglas Bonnema

### ICICLE PICKLES

1 peck small dill size pickles

Step 1:

Wash and slice pickles. Pour 1 pint salt and 1 gallon boiling water over pickles and let stand 1 week. Drain.

Step 2:

Pour boiling water on pickles and let stand 24 hours. Drain.

Step 3:

Pour boiling water and 1 piece of alum the size of a walnut on pickles and let stand 24 hours stirring occasionally. Drain.

Step 4:

Make syrup:

6 lb. sugar  
 2½ pints vinegar  
 1 handful of mixed spices

Let come to a boil. Pour over pickles. Reheat syrup for four days and then put in cans.

—Mrs. Si Geers



—Mrs. Jim Elzinga

Makes 12—8 oz. jars.  
Delicious on hot dogs and hamburgers.  
Add remaining ingredients, heat stirring occasionally, until mixture boils. Simmer gently for about 15 minutes, then ladle into hot jars and seal.  
Put carrots, peppers, onions through coarse blade of food chopper. (There should be about 14 c.) Place in large pan, add boiling water to cover, let stand 5 minutes, drain well.  
20 medium carrots  
4 large green peppers (cored)  
4 large red peppers (cored)  
6 large onions (peeled)  
2 c. sugar  
2 tsp. salt  
1 tsp. dry mustard  
2 c. cider vinegar

### CARROT RELISH

—Mrs. Ben Bonenna

1 qt. processed dills (not Kosher)  
Cut and quarter pickles.  
Wash good and let dry on paper towel.  
Rinse jar out good.  
Put pickles back in jar.  
Bring to boil:  
1/2 c. vinegar  
2 c. sugar  
1/2 tsp. celery seed  
Pour over pickles. Seal jar. Shake jar a few times as they cool.

### EASY SWEET PICKLES

### CARROT-CUCUMBER RELISH

6 large cucumbers	1 1/2 c. vinegar
6 medium carrots	2 1/2 c. sugar
2 medium onions	1 1/2 tsp. celery seed
2 tbsp. salt	1 1/2 tsp. mustard seed

Grind together cukes, carrots and onions using coarse blade. Sprinkle with salt; let stand 3 hours. Drain. Combine remaining ingredients in large pan; bring just to boil. Add cuke mixture; simmer 20 minutes. Pack in hot, sterilized jars, seal. Makes 2 pints. (I triple this recipe for 6 pints).

—Mrs. Jim Elzinga

### INDIAN RELISH

1 red pepper  
1 green pepper  
2 c. onions  
2 c. cucumbers  
2 c. green tomatoes

Grind and put in salt water for 3 hours or overnight.

Drain and let stand in clean water for 1 hour. Drain and add:

1 c. vinegar	1 tbsp. turmeric
1 1/2 c. sugar	1 tbsp. celery seed
1/2 tbsp. dry mustard	1 tbsp. flour

Bring slowly to a boil and simmer for 1 1/2 hours. Pack in hot jars and seal.

—Mrs. Jim Elzinga



—Mrs. Donald L. Schutte

1/2 bushel tomatoes—peeled and chopped  
1 qt. vinegar  
6 large onions—chopped  
2 bunches celery—chopped  
3 green peppers—chopped 1 tsp. cinnamon  
2 tsp. salt  
3 1/2 c. brown sugar  
1 tsp. nutmeg  
Boil for at least 2 hours until thick. Stir occasionally so it does not stick to pan. Seal in hot sterilized jars.

### CHILI SAUCE

—Mrs. Jim Elzinga

20 large ripe tomatoes, peeled and chopped  
8 pears, peeled and cored  
8 peaches, peeled and pitted  
6 large onions (peeled)  
2 sweet red peppers (cored)  
3 c. vinegar  
4 c. sugar  
2 tbsp. salt  
4 oz. whole pickling spices  
Put pears, peaches, onions, peppers through coarse knife of food chopper. Add chopped tomatoes, vinegar, sugar and salt. Tie spices loosely in a bag and add to other ingredients. Cook slowly stirring occasionally, about 2 hours or until mixture is thick. Remove spice bag. Ladle into hot jars; seal.  
Yields 8 pints.

### VICTORY RELISH

### ONION CHOP-CHOP

For hamburgs and hot dogs

3 1/2 c. coarsely ground onions  
1/2 c. ground green peppers  
1/4 c. ground sweet red peppers  
1 c. white vinegar  
1 c. sugar  
1 1/2 tsp. salt

Combine onions and peppers. Cover with boiling water, set 5 mins. Drain well. Add remaining ingredients, stir well and simmer 25 minutes. (Do not boil.) Seal in sterilized jars.

—Mrs. Donald L. Schutte

### IOWA CORN RELISH

Boil 20 ears of sweet corn for 5 minutes. Plunge into cold water, then cut kernels from cobs. Should make 2 1/2 qt. of kernels. Combine with:

1 c. chopped green pepper  
1 c. chopped red pepper  
1 1/2 c. chopped onions (4 medium)  
1 c. chopped celery  
1 1/2 tbsp. mustard seed  
1 1/2 c. sugar  
1 tbsp. salt  
1 tsp. celery seed  
1/2 tsp. turmeric  
2 2/3 c. vinegar  
2 c. water

Simmer 20 minutes. Pack into hot jars. Put on lids and process in boiling water bath 15 minutes. Tighten lids.

—Mrs. Jim Elzinga



—Mrs. Jim Elzinga

These are best in pies or desserts that are to be baked. (Remember the sugar and thickening are already in.)  
Fill jar with blueberries. Pour on juice to within 1/2 in. from top. Seal and cook 15 minutes after water boils. Remove from heat and tighten covers.

1 1/4 c. sugar  
1 c. water  
3 level tbsp. tapioca

## CANNED BLUEBERRIES (One Quart)

—Mrs. Jim Elzinga

Yields about 9 pints.

Add all ingredients together in large pan and bring slowly to a boil. Simmer one hour. Pack in jars and seal.

12 large ears of corn (cut off cob)  
1 qt. cut tomatoes  
1 pint chopped cucumbers  
1 pint chopped onions  
3 chopped green peppers  
1 chopped red pepper  
1 pint vinegar  
1 pint sugar  
1 tsp. celery seed  
2 tbsp. salt  
1 tbsp. turmeric

## CORN RELISH

## PICKLED BEETS

Cook and skin beets. Fill jars.

Boil brine:

3 1/2 c. vinegar  
2 c. sugar  
1 1/2 tsp. salt  
2 sticks cinnamon  
1 tbsp. all spice  
1 1/2 c. water

Remove cinnamon sticks. Pour brine over beets in jars. Seal. Process in canner 20 minutes. Makes about 7 pints.

—Mrs. Ken Ball

## BEETS

Boil beets for 1-1 1/2 hours with 1 in. stem, add salt. (For best results use Detroit dark red beets.)

Syrup:

4 c. sugar  
2 c. vinegar  
1/2 c. water

Put beets in can and pour over boiling syrup, Seal.

—Mrs. John Morren

## EASY FREEZER CORN

16 c. cut off corn  
5 c. ice water  
3/4 c. sugar  
1/4 c. salt

Mix and pour in boxes.

—Mrs. John Morren



—Mrs. Jim Elzinga

about 3½ pints.  
Combine ingredients, cook slowly until apples are transparent (about 35 minutes). Seal in jars. Yields

### APPLE-PEACH CONSERVE

—Mrs. Jim Elzinga

hot jars. Makes 5 pints.  
nutmeg, salt, lemon peel; boil 3 minutes. Seal in  
add sugar and lemon juice. Boil until thick. Add  
Simmer melon and peaches 20 minutes, stirring,  
1 tsp. grated lemon peel  
¼ tsp. salt  
½ tsp. nutmeg  
¼ c. lemon juice  
6 c. sugar  
4 c. chopped, peeled cantaloupe  
4 c. chopped, peeled peaches

### CANTALOUPE-PEACH CONSERVE

—Mrs. Jim Elzinga

glasses.  
and pour into hot sterilized jars, seal. Makes 7  
minute, stirring constantly. Remove from heat, skim,  
well. Bring to a vigorous boil and boil hard one  
Combine fruits and add pectin and sugar; mix  
4½ c. sugar  
1 pkg. powdered fruit pectin  
¾ c. peeled, chopped ripe peaches  
¾ c. pared, chopped ripe pears

### PEAR-PEACH JAM

### TROPICAL PEACH CONSERVE

3 c. mashed, very ripe peaches  
1 6 oz. can frozen orange juice concentrate (thawed)  
5 c. sugar  
1 6 oz. bottle liquid fruit pectin  
1 3½ oz. can flaked coconut (1½ c.)

Combine peaches and orange juice concentrate in a large pan; add sugar. Bring to a full rolling boil, boil hard 1 minute stirring constantly. Remove from heat; stir in liquid fruit pectin and coconut. Skim off foam. Ladle into hot jars, seal. Makes about 7½ cups.

—Mrs. Jim Elzinga

### PEACH CONSERVE

18 peaches (peeled, pitted)  
5 oranges  
sugar  
1 c. maraschino cherries (chopped)

Put peaches and oranges through food chopper. Measure this mixture, add 1½ times as much sugar as fruit. Cook until syrup sheets from spoon. Add cherries. Pour in hot jars, seal. Yields about 6 pints.

—Mrs. Jim Elzinga

### STRAWBERRY JAM

6 c. sugar  
5 c. strawberries

Combine sugar and berries in large pan and boil at least 20 minutes, stirring occasionally. Remove from heat and add juice of one lemon. Let cool. Skim excess foam. Let set in shallow pan overnight. Put in jars and seal with paraffin.

—Mrs. Elmer Miedema



Put in qt. jar:  
1 c. washed Concord grapes  
 $\frac{1}{2}$  c. sugar  
Fill jar with boiling water, stir slightly to dissolve  
sugar and seal.  
Process in simmering water bath 20 minutes.  
To serve pour off juice and discard grapes.

### EASY GRAPE JUICE

—Mrs. Jim Elzinga

5 c. cut rhubarb  
4 c. sugar  
Let stand overnight. In the morning, boil for 5  
minutes in a hard boil. Add 1 pkg. strawberry jello,  
seal in hot jars.

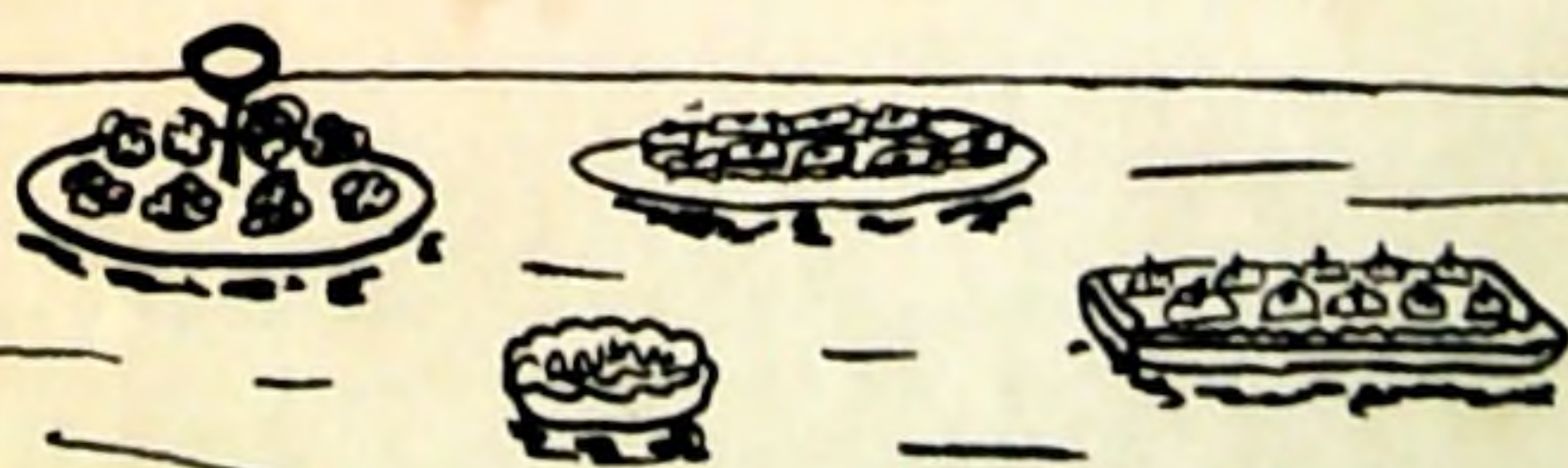
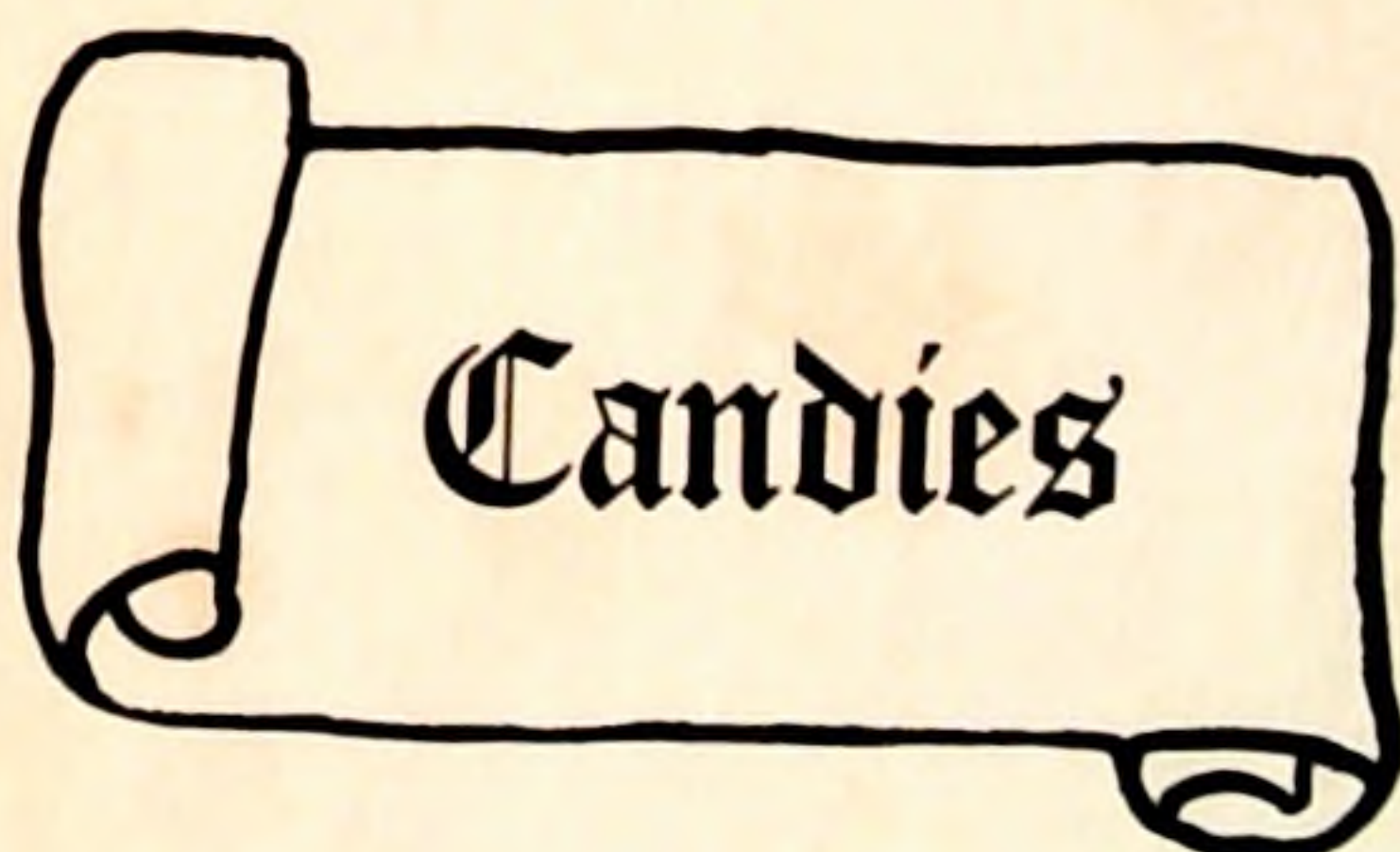
### RHUBARB JAM

3 c. cut up rhubarb  
1 c. crushed pineapple  
3 c. sugar  
Boil and put 1 pkg. strawberry jello in. Keep cool.  
—Mrs. Henry Vanden Burg  
—Mrs. Sid DeJong  
—Mrs. Andrew Gelder

### RHUBARB JAM

2 c. mashed peaches  
2 c. blueberries—whole  
1 box Sure-Jell  
Bring to boil, add 7 c. sugar and bring to rolling  
boil. Put in jars. Set out overnight. Freeze.  
—Mrs. John Morren

### BLUEBERRY AND PEACH JAM



Creamy, puffy, sticky . . .  
Nut-crunchy, tasty . . .  
Homemade treats for sweet tooth  
satisfaction.



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## FUDGE

4 c. sugar  
 1 $\frac{1}{3}$  c. evaporated milk  
 2 pkg. Choco Bake  
 $\frac{1}{4}$  c. white Karo syrup  
 $\frac{1}{2}$  tsp. salt

Heat until melted stirring constantly uncovered to 234 degrees or soft ball stage. Add  $\frac{1}{4}$  c. butter, 2 tsp. vanilla, and cool. Add nutmeats after stirring for about 5 minutes when about ready to pour into pan.

—Mrs. Roger Timmer

## EASY CREAMY FUDGE

1 large can Carnation milk  
 4 $\frac{1}{2}$  c. sugar  
 1 7 $\frac{1}{2}$  oz. can marshmallow creme  
 3 — 6 oz. pkg. chocolate chips  
 1 c. margarine  
 2 c. chopped nuts

In a large saucepan boil the milk and sugar for 9 minutes stirring frequently with a wooden spoon. (If you make  $\frac{1}{2}$  the recipe, boil for 4 minutes.) Add marshmallow creme, chocolate chips, and margarine. Stir to blend completely. Add nuts, mix, and pour into greased jelly roll pan. Cool in refrigerator.

—Mrs. Roger Gritter

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—Mrs. Lee Wassink

Boil 5 minutes:  
1 lb. box powdered sugar  
2 squares unsweetened chocolate  
1 small can Pet milk  
dash salt  
Remove from heat and add:  
12 marshmallows  
2 tbsp. oleo  
1 tsp. vanilla  
nutmeats  
Pour into slightly buttered 8x8 pan. Cut into 25 squares before too hard. Do not refrigerate

### FUDGE

—Mrs. John Morren

4 1/2 c. sugar  
1 tsp. salt  
1 stick oleo  
1 can evaporated milk  
Boil 8-10 minutes after full boil. (gently)  
Remove from heat and add:  
1—12 oz. pkg. chocolate chips  
4 German sweet bars  
1 large Hershey bar  
1 1/2 pints marshmallow cream  
2 tsp. vanilla  
4 c. nuts  
Mix fast until well blended. Pour in pans. Cool several hours before serving.

### FUDGE

### PEANUT BRITTLE

2 c. sugar	2 c. raw unsalted peanuts
1 c. light corn syrup	1 tbsp. butter
1/2 c. hot water	1 tsp. vanilla
1 tsp. salt	1 1/2 tsp. baking soda

Combine sugar, syrup, water and salt in heavy saucepan. Bring to full boil. Add peanuts. Cook until nuts snap and turn color. Stir almost constantly. Add butter and vanilla. Stir constantly and cook until amber color. Stir constantly and cook until 300 degrees on candy thermometer or hard crack stage. Remove from heat. Add soda. Stir well and quickly. Put into buttered cookie sheet. Pull out evenly in pan and cool.

—Mrs. Seth Post, Jr.

### PINEAPPLE FUDGE

3 c. sugar
1 tbsp. light corn syrup
1/2 c. drained crushed pineapple
1/2 c. heavy cream
2 tbsp. butter
1/2 tsp. vanilla
1 c. walnuts

Combine sugar, syrup, pineapple, and cream in well-buttered heavy saucepan. Bring to boil over low heat, stirring constantly. Continue cooking until candy reaches soft ball stage (236 degrees). Remove from heat, add butter. Do not stir. Cool until pan feels lukewarm. Add vanilla, beat until candy begins to thicken. Add nuts, pour candy into buttered 8" pan. Cool and cut. Makes 3 dozen pieces.

—Mrs. Jim Elzinga



—Mrs. Simon J. Grassman

Beat until it starts to thicken and pour into 8x8 greased pan. Cool.

2 c. sugar  
2 tsp. cocoa  
2 tsp. corn starch  
 $\frac{1}{2}$  c. milk  
Boil 2 minutes.  
Add: 1 tsp. vanilla  
2 tbsp. peanut butter

### QUICK FUDGE

—Mrs. Melvin Kapteyn

Combine all ingredients (except nuts) in top of double boiler. Place over hot water and stir until smooth. Add nuts and mix. Spread candy in buttered 9x5 pan. Cool and cut into squares. Yields 2 dozen pieces.

1 lb. powdered sugar  
 $\frac{1}{2}$  c. cocoa  
6 tbsp. butter or margarine  
1 tsp. vanilla extract  
 $\frac{1}{4}$  tsp. salt  
4 tbsp. milk  
1 c. chopped nuts

### QUICK NUT FUDGE

### DIVINITY FUDGE

3 c. white sugar  
 $\frac{1}{2}$  c. water  
 $\frac{3}{4}$  c. light Karo syrup  
2 tsp. baking powder  
2 egg whites stiffly beaten  
1 tsp. vanilla

Combine sugar, syrup, and water. Boil until it forms a hard ball in cold water (248 degrees). Stir in baking powder. Gradually pour this syrup into the stiffly beaten egg whites (which have been beaten while syrup boiled) and beat with electric beater. Add vanilla. Drop on waxed paper (may be dipped in chocolate) or pour into an 8x12 loaf tin. (At first beat with beaters but finish with spoon).

—Mrs. Sidney De Jong

### BROWN SUGAR FUDGE

1 lb. light brown sugar  
1 c. sugar  
 $\frac{2}{3}$  c. milk  
 $\frac{1}{8}$  tsp. salt  
2 tbsp. peanut butter  
2 tbsp. marshmallow cream  
1 tsp. vanilla

Mix first 4 ingredients in saucepan, bring to a full boil, and boil  $2\frac{1}{2}$  minutes. Remove from heat and add remaining ingredients. Beat until mixture starts to thicken, then pour into an 8" square pan and let stand until firm. Cut in squares. Makes about  $1\frac{1}{2}$  lbs.

—Mrs. Jim Elzinga



Stir sugar and syrup in frying pan on stove until sugar is melted. Stir in pecans and continue cooking and stirring until mixture turns light brown. Stir in soda and turn out on lightly greased cookie sheet.

—Mrs. Ken Ball

1 c. sugar  
1 c. white syrup  
1/2 lb. pecans  
1 tsp. baking soda

# PEANUT BRITTLE

—Mrs. Henry Beute

Add the melted margarine, vanilla, and milk to the confectioners sugar and beat well. Add the coconut and nuts and mix thoroughly. Chill for several hours or overnight in the refrigerator. Form into balls about 1 in. in diameter. Place on waxed paper on cookie sheets and chill for several hours. Melt chocolate chips and paraffin in the top of double boiler (over water). Insert a toothpick in a ball of candy and dip into the melted chocolate. Place on waxed paper and chill. Makes 12 dozen.

1 stick margarine (melted)  
1 can Eagle Brand milk  
1 can or 3 1/2-oz. flaked coconut  
1 1/2 c. pecans (broken in pieces)  
2 tbsp. vanilla  
2 lb. confectioners sugar  
2 6-oz. pkg. chocolate chips  
3/4 — 1 bar paraffin wax

# MARTHA WASHINGTON CANDY

## PEANUT BRITTLE

2 c. sugar  
1 c. white corn syrup  
2 c. Spanish peanuts (redskins)  
1 tsp. vanilla  
1 tbsp. oleo  
1 tsp. soda

Make in frying pan or pan with large bottom. Cook sugar and syrup on medium heat until light brown. (15 minutes or more). Remove from heat and add peanuts, vanilla, and oleo. Stir and return to fire. Heat until bubbly (about 3 minutes). Remove and add soda. Stir until foamy and quickly spread out in a foil lined 10x15 (or larger) pan.

—Mrs. Ray Berkenpas

## PEANUT CLUSTERS

Melt together:

1 large pkg. chocolate chips  
1 regular pkg. butterscotch chips

Add:

1 c. shelled Spanish peanuts

Drop by spoonful on waxpaper.

Cool in refrigerator.

—Mrs. Ben Bonnema



—Mrs. Jim Elzinga

Mix all together, blending mixture well. Roll in a long roll and wrap in waxed paper. Store in refrigerator and slice off thin slices when hard.

1 c. white syrup  
1 c. peanut butter  
1 1/4 c. powdered sugar  
1 1/4 c. dry milk  
Nutmegs optional

II

—Mrs. Jim Elzinga

Put in double boiler until melted. Drop on waxed paper.

1 pkg. chocolate chips  
1/4 c. butter  
16 large marshmallows  
Salted peanuts

I

UNCOOKED CANDY RECIPES

—Mrs. Melvin Kapteyn

Let ingredients boil until a little will harden in cold water. Covers 1 gallon of fresh popped corn. Stir the syrup and corn thoroughly and set to cool.

1 c. brown sugar  
3 tbsp. molasses  
1/4 tsp. soda  
Butter (size of a walnut)  
Alum (size of a pea)

CRACKER JACK

III

CHOW MEIN NOODLE CANDY

1 small pkg. butterscotch chips  
1 small pkg. chocolate chips  
1 small can chow mein noodles  
39c bag Virginia peanuts  
Melt the chips and stir in the noodles and peanuts. Drop by tsp. and let cool on waxed paper.

—Mrs. Jim Elzinga  
—Mrs. John Post

CHOCOLATE SYRUP  
(HOT FUDGE TOPPING)

1 c. sugar  
3 tsp. cocoa  
2 tbsp. butter  
7/8 c. evaporated milk  
1/2 tsp. vanilla  
Dash salt  
Put sugar and cocoa in pan over low heat until warm. Add butter and milk and salt; stir and boil 2 minutes. Add vanilla.

—Mrs. Sanford De Haan

HOT FUDGE SAUCE

3/4 c. sugar  
3 tbsp. cocoa  
1 large can evaporated milk  
4 tbsp. butter  
Mix sugar and cocoa together, add milk and butter. Boil together 10-15 minutes. This makes about one pint. Keeps well in the refrigerator.

—Mrs. Neal Vanden Band



—Mrs. Jim Elzinga

Cook pudding, sugar, and milk. Set aside to cool, then chill in refrigerator. Add whipped evaporated milk. Pour into ice cube trays or molds. When partly set, insert sticks.

1 pkg. chocolate pudding  
1/2 c. sugar  
3 c. milk  
1 small can evaporated milk

### FUDGESICLES

—Mrs. Jim Elzinga

Dissolve Jello, Kool-Aid, and sugar in boiling water. Add cold water and put in ice cube trays or molds. When it begins to freeze, insert sticks.

1 pkg. Jello  
1 pkg. Kool-Aid (same flavor as Jello)  
1 c. sugar  
2 c. boiling water  
3 c. cold water

### POPSICLES

### APRICOT SWIZZLE

1 12-oz. can (1 1/2 c.) apricot nectar  
1 6-oz. can (2/3 c.) frozen lemonade  
2 c. cold water  
1/4 c. sugar  
4 tsp. instant tea  
3 1/2 c. ginger ale added just before serving

Pour into glasses over ice cubes. Serves 6-8.

—Mrs. Robert Van Laar

### PARTY PUNCH

2 large bottles 7-Up  
1 large can (46-oz.) pineapple juice  
2 pints lime sherbet

Mix the chilled 7-Up and pineapple juice and add the partially thawed shorbet just before serving.

—Mrs. Lee Wassink







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